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# HOUSEKEEPER'S MANUAL

FOR THE

## PRESERVATION

OF

## FRUITS, VEGETABLES ETC.

CONTAINING

*Full and Explicit Directions for Preparing and Preserving all kinds of Fruits, Juices and Syrups of Fruits, Tomatoes, Spiced Fruits, Jellies, Sauces, Marmaludes, Green Corn, Beans, Peas, Asparagus, Cider, Wine, etc., with the American Fruit Preserving Powder, without Air-tightening the Jars or Cans, and with or without the use of Sugar.*

ALSO CONTAINING

SIMPLE DIRECTIONS FOR PRESERVING SAID ARTICLES  
BY THE AIR-TIGHTING METHOD.

NEW YORK:

L. P. WORRALL & CO.

1870.

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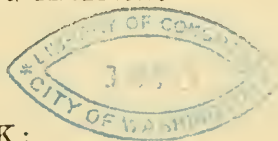
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## P R E F A C E.

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IN presenting this manual to the public, our paramount object is to call attention to, and introduce, the American Fruit Preserving Powder, for the preservation of all kinds of Fruits, Vegetables, Tomatoes, etc.

In the inventing and perfecting of the Preserving Powder, and directions for using it, the Professor has taken scrupulous care to test and fully establish its unquestionable healthfulness (in addition to the assurance of many learned physicians that it was perfectly healthful), and devoted years to elaborate and extensive practical experiments and tests, in every conceivable form, for establishing the accompanying directions, and making it what the public have long wanted and asked for—that is, a cheap, simple, and reliable method for preserving all kinds of Fruit, etc.

And his efforts being crowned with such unqualified success (even beyond his own and the expectations of his friends), as is proved by specimens of Fruit, etc., three years old, and abundance of undoubting testimonials, we take pleasure in offering it to the general public, and establishing this manual of directions for its use. And should we hereby succeed in overcoming some doubts and prejudices it will doubtless meet with among those ignorant of its decided merits and advantages, and influence them to give it a trial,

we feel assured of establishing one of the greatest accessions to the culinary department of household economy of the nineteenth century, and of rendering most valuable services to the housekeeper; and shall most certainly feel thankful for their attentions, and ourselves abundantly rewarded.

L. P. WORRALL & CO.,

*Proprietors.*

## REMARKS.

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THE great variety, improving quality, and greatly increasing quantity of fruit, etc., annually produced, gives every encouragement that the climate and soil of the United States are well adapted for the cultivation of almost every variety and kind of fruit, etc., known, and that the subject is each year becoming more and more a prevailing interest with our intelligent and enterprising agriculturists.

And being so provided with such a bountiful supply of these various delicious and refreshing delicacies—most of which are confined or limited to a brief season—the subject of preserving them for use during winter, for sea voyages, etc., has become the interest of every civilized being—not only as articles of luxury, but as material aids to health—and various methods have been devised for their preservation.

Of these various methods we do not propose to speak at length, nor of their merits, feeling that they are already sufficiently well known, and that they have admirers and patrons in proportion as they have been successful.

We will, however, beg to say of the air-tighting method, which has become in so general use, it is truly scientific, and depends for its success upon effectually expelling the air from the fruit, etc.; condensing the air contained in the vacuum (between the cork and fruit) into acid gas, thereby forming a perfect vacuum, and corking or sealing the jars or cans perfectly air-tight, that no more air can enter; and when effectually done the fruit is kept very desirably, and will keep for years, and leaves, really, but two great objections to the method: that of the additional expense for the small air-tight jars, and that the fruit, etc., must be used immediately after opening the jars and exposing them to the air, as they will then ferment in from twenty-four to forty-eight hours, rendering them unfit for use. But, notwithstanding its success in skilful hands, being, as it is, complicated and purely mechanical, it does not reliably

succeed in family use, nor will it ever become absolutely certain until housekeepers are made sufficiently practical and mechanical to understand and execute its complicated *modus operandi*.

And the public will have to acknowledge a loss by fermentation, etc., in that method in family use, of, at least, twenty per cent., whilst the breakage of jars, at the time of preserving, will increase its loss to, at least, twenty-five per cent. in family use.

Now, do not understand us as denouncing the air-tighting method as a failure, for, verily, we do not; we esteem it a great scientific success, and, in every way, worthy the general adoption it has received. But we do say that, even when it has accomplished all it claims, it has the objections of being expensive in every way, in cost of jars, in loss of time and trouble, and by compelling a hasty use of the fruit upon opening the jars; whether actually wanted or not, they must be used or will spoil.

We will compare the cost of jars in the air-tighting method with those used with the American Preserving Powder :

For family use, air-tight jars should not be larger than one quart; therefore, to preserve 12 quarts of fruit requires one dozen jars, which cost from \$2 50 to \$3, according to quantity purchased at a time.

For 12 quarts of fruit, with the Preserving Powder, we will use one three-gallon stone jar, which will cost from 62½c. to 75c., according to quantity purchased. Therefore, it is manifest that the best jars necessary with the Preserving Powder will cost just one-fourth as much as patent air-tight jars. But the Preserving Powder encourages still greater saving by admitting the use of imperfect glass or stoneware jars, etc., that could not be used in the other methods.

The great aim in preserving fruit, etc., for winter use, is to retain, to the fullest extent, their natural flavor, color, and condition; and to do so at the least possible cost of time, trouble, and expense. And the public, having long felt the need of a cheaper, more simple, and effectual method, will find it all combined in the AMERICAN FRUIT PRESERVING POWDER, it being entirely Simple, Cheap, Healthful, and Reliable.



# AMERICAN FRUIT PRESERVING POWDER.

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Title Copyrighted and Preserving Powder Patented in United States, March, 1864, and August, 1867,

By L. H. SPEAR.

*Also, Title Copyrighted and Preserving Powder Patented in England, France, Belgium, South America, etc.*

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THIS Preserving Powder is a combination of powerful anti-septics; is warranted to be, in every particular, as healthful as common table-salt, and will effectually prevent fermentation and subsequent decay in all kinds of fruit, juices, and syrups of fruit, jellies, spiced fruits, syrups, tomatoes, cider, etc., and preserve them in as good and healthful condition as the best "canned or preserved" fruits, without the trouble and expense of hermetically sealing or air-tighting the jars or cans, and with or without the use of sugar.

Admits of keeping the fruit, etc., in large glass, earthen, or stoneware jars, of any size, by simply corking with a common cork, or tying oiled cloth or paper, or a moistened bladder, over the top; and when opened the fruit may be used as wanted, from time to time, without danger of fermentation being occasioned by weeks of full exposure to the air, giving ample time for using from large jars, holding from four to six gallons each.

For vegetables, such as green beans, peas, asparagus, corn, etc. (which all know are so difficult and uncertain to keep in the air-tighting method), the Preserving Powder will reliably

preserve them in glass or stoneware jars (not larger than two gallons), by corking and sealing air-tight, with common bottle-wax; thereby combining the Preserving Powder and air-tighting method, to make a method reliable and certain to keep them, and cheaper than the air-tighting method, by admitting the use of larger and less expensive and more durable jars. They can be used as wanted during a few weeks after opening.

For fruits preserved with spices, the Preserving Powder not only renders them more reliably preserved, and prevents their becoming strong and unpleasant in taste, but prevents the spices from turning them dark color, and is very desirable.

For vinegar pickles, it will strengthen the vinegar and prevent the pickles from becoming soft.

For tomatoes, it is particularly desirable, being reliable, healthful, and cheap.

For cider, it is really the only reliable method for preserving it from fermentation.

In fact, the AMERICAN FRUIT PRESERVING POWDER is perfectly healthful, and the cheapest and most reliable method for preserving all kinds of fruits and vegetables, etc., as we can prove at our office by specimens of fruits, etc., preserved by it, one, two, and three years old; and by hundreds of testimonials, from families of the highest respectability, in all parts of the United States and Canada, who have used it during the past two years, a few of which we will submit in a condensed form in this manual, and the originals and many more can be seen at our office.

The Preserving Powder is put up in Tin Boxes, containing enough to preserve sixty-four (64) pounds of fruit, etc., and is sold by Agents throughout the United States, at the uniform price of One Dollar (\$1) per Box.

Full and elaborate Directions for using accompany each box.

**L. P. WORRALL & CO.,**

*Proprietors,*

**153 CHAMBERS STREET, N. Y.**



# REMARKS

UPON

## PRESERVING FRUIT, ETC.

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### QUALITY OF FRUIT.

IN selecting fruit for preserving, it should be well grown, and well ripened (but not over ripe), fresh picked, and entirely sound, as it will then contain more and richer flavor and juice for preserving.

Half green, imperfect, or part decayed specimens should be rejected (this is indispensable in fine preserves), as they impart foreign and unpleasant taste.

### PREPARING THE FRUIT.

This consists simply of removing the skin, pit, and core of the fruit; and may be done, or not, as suits the taste. The skin of peaches, pears, apples, quinces, tomatoes, etc., should always be removed, being careful to remove all, and to leave the surface of the fruit neat and smooth as possible. The pits of cherries, being small, should always be removed; the pits of plums, gages, apricots, nectarines, and peaches may be removed or not, as many prefer them in, on account of the spicy flavor they impart. The core of apples, pears, quinces, etc., should always be removed. In berries, etc., the hull should always be removed.

Fruit should be preserved as soon as possible after the skins or pits are removed; this is important, as decomposition will commence immediately upon exposure to the air, and the longer they are kept the more difficult they are to preserve, and more injured they are in flavor.

## PRESERVING-KETTLES.

Kettles lined with porcelain are decidedly the best for preserving fruits, and especially for very acid fruits, which are so liable to corrode metallic vessels. Old or much used tin kettles or vessels should not be used; nor should iron spoons be used in fruits, unless they be galvanized. Preserving-kettles should be large and shallow, giving greater surface and less depth.

## QUANTITY OF SUGAR REQUIRED

Previous to the introduction of the air-tighting method (and even now by many), sugar was used as an antiseptic to preserve fruit, requiring from three-fourths to one pound of sugar to each pound of fruit, and cooking until the syrup almost jellied. In this manner fruits may be kept without air-tighting the jars, but the amount of sugar and cooking necessary in that method almost entirely overcomes the flavor of the fruit, making it unpleasantly sweet and unwholesome, and, hence, the method is very wisely becoming obsolete.

In the air-tighting method, sugar is not needful in order to preserve; but enough should be added at the time of preserving to render the fruit palatable as cooked fruit, or from two to six ounces of sugar to each pound, according to the acid of the fruit, and the use it is intended for.

With the American Preserving Powder, although it contains no sweetening property, yet, like the air-tighting method, sugar is not needful in order to preserve the fruit; but, from the fact that almost every kind of cooked fruit is thereby improved, and really requires the addition of a little sugar to make it suited to the majority of palates, we would encourage the use of enough sugar, at the time of preserving, to render them palatable as cooked fruit. From two to six ounces to each pound of fruit, according to the kind, is enough, and no more should be used, as it will simply prove objectionable by overcoming the flavor of the fruit, and making it unpleasantly

sweet. And, considering the fact that sugar is not needed for preserving with the Preserving Powder, and the various uses and palates to which preserved fruits are subjected, we suggest, as a cheap and simple plan, that a small given quantity of sugar be used in all kinds of fruit (regardless of its acid) at the time of preserving—say, for instance, two ounces of sugar to each pound (just enough to unite the fruit and juice in one general flavor), and then such use or palates as may require it can add more sugar at the time of using.

The juice of all berries and small fruits furnishes enough syrup with the sugar to fill the interstices and cover the fruit; but larger and drier fruits generally require the addition of water, syrup, or juice from extra fruit; juice of the same kind of fruit is always best.

### HEATING THE FRUIT.

The time required for cooking fruits varies according to the kind of fruit, and the method adopted for its preservation.

When sugar alone is relied upon for keeping the fruit, the time required for cooking varies according to the kind of fruit, or from twenty to thirty or forty (20 to 30 or 40) minutes, or long enough not only to thoroughly expel all the air, but to evaporate the water, etc., and render the syrup heavy enough to exclude the air.

In the air-tighting method, much depends upon the cooking. It is absolutely necessary that the fruit be cooked enough to scald it through and expel all the air, requiring from ten to twenty minutes, or more or less time, according to the kind of fruit and the condition of the fire; and, as their keeping so much depends upon expelling the air, it were better to cook them too much than not enough.

With the American Preserving Powder, the amount of cooking is not so important in order to keep the fruit, as we have reliably kept fruits with it without any cooking; but they are not so desirable, and we prefer and direct they shall be cooked enough to scald them through and expel the air; or that all berries, and small and tender fruits, be cooked gently

until they come to a full boil, and boil slowly for, at least, five (5) minutes; for all larger and firmer fruits, to come gently to boiling, and boil at least ten (10) minutes. Tomatoes should boil briskly for, at least, twenty (20) minutes. Green-corn, beans, peas, and asparagus should boil one-half longer than to fit them for immediate use. Quinces should be parboiled, in the usual manner, before adding the sugar.

## JARS OR CANS.

In the air-tighting method, fruits will keep equally well in large or small jars, and of any kind or style that is absolutely air-tight; but, considering the fact that, upon opening the jars and exposing the fruit to the air, it will ferment in a few hours, for family use the jars should not be larger than one quart or half-gallon; and, because of their absolute certainty to ferment if not made perfectly air-tight, and that a few hours is enough to destroy the contents of a can, glass jars alone should be used in family use, as they admit of inspection, which should be repeatedly done during the first few weeks after preserving; and should signs of fermentation appear, as manifested by air-bubbles, collected or rising to the surface, the fruit must be immediately used, or boiled over and preserved with sugar, or with the American Preserving Powder, as they cannot then be kept by the air-tighting method, nor reliably kept very long by any method; and, because of the complication of the method, the patent air-tight jars are most reliable.

In connection with the American Preserving Powder, it is not necessary to cork and seal the jars air-tight; any kind or size glass or stoneware jars may be used, or even earthenware jars, if well glazed and hard burned, by corking with a common cork, or tying oiled cloth or paper, or moistened bladder, over the top. Tin cans must not be used, because of their strong tendency to corrode. Upon opening the jars and exposing the fruit to the air, it will keep for weeks without fermentation, giving ample time for using it as wanted.



## FILLING JARS.

In using glass jars, be careful to anneal or temper them with warm water before filling with boiling hot fruit, or you will be very likely to crack many of them.

Fruit should be put into jars while boiling hot, and juice enough poured over them to fill all the interstices and entirely cover the fruit; whirl the jars quickly round, or shake them, in order to dislodge the air; and then fill entirely full with syrup, and seal immediately.

## CORKING OR SEALING THE JARS.

Effectually excluding the air has long been the great desideratum in preserving fruit, etc., and upon it depends the only hope for success in the air-tight method; and many patent and other devices have been produced for that purpose, which we will not enumerate, but simply say they all possess more or less merits, and, if properly used, will answer the purpose. Sealing-wax, made by melting and mixing together rosin and tallow, or beeswax, in the proportion of four (4) parts rosin and one (1) part tallow or wax, has long been used for sealing the cans upon full preserves, and is very cheap and desirable, and, with proper use and care, will answer in the regular air-tighting method; but, owing to its strong tendency to blister, crack, and peel off, it should not be relied upon in that method, or, if so, great care is indispensable.

By whatever means you would seal the jars in the air-tighting method, it should be done while the fruit is boiling hot, first shaking the jar to discharge the air as much as possible, and filling full to the cork.

With the Preserving Powder, the fruit and syrup is made air-tight, or hermetically sealed within itself. It is made to resist the air the same as heavy syrup, and, if exposed to the air for weeks or months, will simply form a coating of mould upon the surface; or, should it from any cause commence to ferment, the first signs will be upon the surface, and its progress slow, taking from one to two or three weeks to get to the bottom,

and giving ample time to save much of the fruit, which will, in most cases, be free from taint of the mould or fermentation. If the directions are properly followed, the mould, if any, will form into a compact skin, and is easily removed, and does but little, if any, harm to the fruit. Yet we prefer to guard against it, and, for that purpose, direct that the jars shall be tightly corked, or oiled paper be tied over the top. And to those who are doubtful of its merits, or desire to make assurance doubly sure, we encourage them to seal with sealing-wax made as above-mentioned, or muslin saturated with the wax will be all that is needful.

By shaking, to dislodge the air, the jars may be corked while the fruit is boiling hot ; or, if more convenient, it is just as good to let them set for half-an-hour, when, if settled, fill with syrup to meet the cork.

### STORING FRUITS AWAY.

Canned or preserved fruit, etc., should be stored in as dry and cool a place as possible, and, if in glass jars, keep them in a dark place to protect the color of the fruit.

DIRECTIONS  
FOR  
PRESERVING FRUITS, ETC.,  
WITH THE  
AMERICAN FRUIT PRESERVING POWDER.

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CONTAINED in the box of Powder, you will find a small package of powder done up in paper. Remove this package of powder and dissolve it in five (5) ounces, or ten (10) table-spoonfuls, of boiling water. Put into a bottle, and label "American Preserving Liquid," and keep corked tightly.

This liquid is an auxiliary to, and to be used in connection with, the Powder for preserving fruits, etc.

Select good, fresh, sound, and ripe (but not overripe) fruit, and prepare in your usual manner; add to it from two to six (2 to 6) ounces of white sugar to each pound or quart of fruit, to suit the taste; weigh fruit and sugar, and put into preserving-kettle, and cook slowly until it comes to the boiling-point; then remove the kettle, and pour off all, or nearly all, the juice or syrup into another vessel, and add to it one table-spoon heaped full of Preserving Powder, and one table-spoonful of Preserving Liquid, to each eight pounds of fruit and sugar (for all kinds of fruit, etc., except strawberries, raspberries, tomatoes, and vegetables, for which we give other directions); stir until the Powder is dissolved and mixed, then return syrup to fruit, and cook until they have boiled at least five (5) minutes for berries and small fruits, and at least ten (10) minutes for larger and firmer fruits, or enough to thoroughly scald them through, or to fit them for immediate use as stewed fruit, then remove them into a jar or jars, filling full, and covering fruit with the syrup.

For strawberries and raspberries, add two table-spoons partly heaped full of Powder, and one table-spoonful of Liquid, to each twelve (12) pounds of fruit and sugar, and treat as above directed.

For tomatoes, scald and remove the skins, then weigh and put into preserving-kettle, and immediately add one table-spoon level full of Powder, and two table-spoonfuls of Liquid, to each twelve (12) pounds of tomatoes; boil briskly for at least twenty (20) minutes, and stir well to thoroughly mix the Powder.

For vegetables, prepare as usual, and weigh and add one table-spoonful of Powder, and one table-spoonful of Liquid, to each eight (8) pounds, and boil one-half longer than to prepare them for immediate use. Cork and seal air-tight.

For fruits preserved with spices, add one table-spoonful of Powder, and one table-spoonful of Liquid, to each twelve (12) pounds of fruit, and treat in your usual manner.

For vinegar pickles, add one table-spoonful of Powder, and one table-spoonful of Liquid, to each quart of vinegar used.

### *Filling and Corking the Jars.*

As we have already given on a preceding page, glass jars must always be annealed, or tempered, by placing them in warm water before filling with hot fruit, to prevent their breaking.

Fill the jars entirely full, covering the fruit with syrup; let set for a short time to settle; then wet a piece of white paper with the Preserving Liquid, or with brandy or alcohol, and place it upon the surface. Cork tightly with a common cork; or, if stoneware jars, place a few thicknesses of soft paper around the lid and press it tightly in; and those who prefer to make them very tight can do so by pouring melted sealing-wax (made as before given) around the edge of lid or over the corks. Store them in a dry and cool place; and, if glass jars, keep in a dark place, to protect the color of the fruit.



### *For Cider.*

When it has attained a desired flavor, to each six (6) gallons of cider add one table-spoon heaped full of Powder, and two table-spoonfuls of Preserving Liquid; dissolve the Powder in six ounces, or twelve table-spoonfuls, of boiling water, then add, and thoroughly mix by stirring; cork or bung tight, and keep in a dry and cool place.

For a barrel of 38 to 42 gallons of cider, add one full package of Powder, dissolving both powders together in half a gallon of boiling water; thoroughly mix.

Cider thus preserved, like all preserved cider, will be somewhat flat or void of sparkle. To restore its lively taste and sparkle, and improve it above good common cider, take, as wanted, from one to five gallons, and add to it two to four ounces of brandy (or a half-pint of hard cider, well fermented) and four to eight ounces of sugar to each gallon of cider; let set exposed for a few days (say 10 days), when it will have a lively taste and sparkle, and be ready for use. If cloudy, fine it with one gill skimmed milk to each five gallons. If you have thus prepared more than for immediate use in a few days, bottle while fermenting, tying the corks down tightly, and keep in a dry and cool place; will open brisk like champagne.

The above directions are all that is needful, and, if followed, will effectually preserve fruit, etc., equal in every particular to the best canned fruit, and at less than one-half the expense of the air-tighting method.

We will now proceed to speak of the uses and care of the more important and valuable kinds of fruits, etc., commencing with the

### *Apple.*

Of all the fruits propagated in our climate, none is brought to so great perfection and attended with so little trouble as the apple. It comprises so many varieties that it becomes, as it were, adapted to every soil, situation, and climate; and as the earliest ripen in June, and follow in close succession until

November and December, and the late varieties can be kept in a natural and perfect condition until April, May, or even so late as June, it becomes a fruit in perfection throughout the year, and the great stand-by for cooking purposes—for pies, tarts, sauces, preserves, jellies, etc., and a fruit for the poor as well as the rich.

The cultivated apple is truly a valuable addition to the food of mankind. Being cooling and laxative, it is considered exceedingly wholesome, and, boiled or roasted, is considered medicinally valuable in cases of indigestion or weakness of the stomach, in inflammatory diseases, and in putrid and malignant fevers.

Being capable of keeping the year round in its perfection, we do not urge its preservation for the dessert, or as preserves, except in case of scarcity of it and other fruits; but for cooking purposes, from the fact that the loss is so great by rotting in keeping in the natural condition, we urge as a great economy that enough should be preserved, by cooking just enough to scald them through, without any sugar, and packed in large earthen or stoneware jars, for pies, tarts, etc., the year round; and for this purpose the American Preserving Powder is decidedly the cheapest and best method, and must prove a great boon to housekeepers.

The Crab Apple when cooked makes a very desirable tart, and, with about six (6) ounces of sugar to each pound, makes a very desirable preserve. For preserving, use the Powder according to the general directions on previous page.

### *Gathering and Keeping the Apple.*

To secure their keeping for longer time, they should be gathered by hand, being careful not to bruise them; and those intended for keeping over winter should remain on the trees as long as it is possible to avoid severe frosts, and upon gathering should be immediately, carefully, and tightly packed in clean flour barrels and headed up; then place them under a shed open to the air, and as cool and shady as possible—or, if you have no shed, place them on the north side of a building, and

cover with boards, and leave remain until the cold becomes severe and liable to freeze them, then remove carefully to a dry, cool, and dark cellar, laying the barrels on their side, and frequently ventilate the cellar by admitting the air. A good, sound fruit may be kept until April or May.

### *Apricot.*

The apricot is a very handsome and delicious dessert fruit, only inferior to the peach. Ripening earlier or immediately after the cherry, and before the plum, makes it particularly acceptable in season. For preserving, jellies, sauces, etc., it is highly esteemed, and requires the same preparation and treatment as the peach.

### *Cherry.*

As a dessert fruit, the beauty and deliciously rich and refreshing juiciness of the cherry renders it a great favorite. Ripening in midsummer makes its cooling juiciness acceptable to all, but makes it very tender and soon decay; it cannot be kept in its natural condition but a very short time. It makes a very rich and desirable preserve for the dessert. To preserve it for that purpose, the pit, or stone, should be removed, saving as much of the juice as possible; weigh and add from four to six ounces of white sugar to each pound, to suit the taste; put into preserving-kettle and bring to the boiling-point, then remove the kettle, and pour off the syrup, then add to syrup one table-spoon heaped full of Preserving Powder, and one table-spoonful of Preserving Liquid, to each eight pounds of fruit and sugar; stir until the Powder is dissolved and mixed, then return syrup to fruit, and cook until they boil about 10 minutes; then remove into jars, and treat as before directed for fruit.

For pie purposes, etc., the pits may be removed or not as suits best; add sugar, or not; and add Powder and Liquid same as above directed, and boil at least 10 minutes.

For spicing, the Kentish or early Richmond—or more commonly known as the Pie Cherry—is the best, and should be

prepared with the pits in and stems on; add spices, etc., as usual, or to suit, and add one table-spoonful of Powder, and one table-spoonful of Liquid, to each twelve (12) pounds of fruit, etc.

### *Currant.*

The currant is an early fruit, and generally very abundant and cheap, and principally esteemed for making pies, jellies, tarts, and wine. Its peculiar astringent acid flavor makes it relished by most people in very moderate quantities only.

To preserve for pies, tarts, etc., they may be ripe, or partly ripe, and sugar added, or not, at the time of preserving; add Preserving Powder and Liquid same as directed for cherries, and boil from 5 to 10 minutes.

For jelly, add Powder and Liquid at the rate of one table-spoonful of each to each twelve (12) pounds.

### *Cranberry.*

The cranberry is principally used for tarts. Requiring so much sugar makes them an expensive luxury, especially late in the spring. Those who desire them late in the season we would encourage to purchase a full supply in their season (being much cheaper then), and cook them, without any sugar, for from 10 to 15 minutes, adding the Preserving Powder and Liquid at the rate of one table-spoonful of each to each eight pounds; store in large glass, earthen, or stoneware jars, and cork tight. They will keep well, and prove much cheaper, or about half the price of fresh fruit in the spring and summer. Sugar can be added as used.

### *Gooseberry.*

The gooseberry is very highly esteemed when green for pies and tarts, being early; and when ripe, for the dessert, preserves, pies, tarts, etc.



To preserve them, you may add sugar or not at the time of preserving; add Powder and Liquid the same as directed for cherries, and boil at least 10 minutes; store in large jars, and cork tight.

The gooseberry, either green or ripe, may be kept in a fresh and natural condition for a few months by packing good, sound, and fresh picked berries into jars or bottles, and filling with boiling hot water; in the water used dissolve one table-spoonful of Powder alone (using none of the Liquid) to each eight pounds of berries. Cork and seal the jars tight, and place in a dark and cool place.

### *Blackberry.*

The blackberry, growing wild and abundant in our climate, is truly a boon to the poorer classes, and esteemed by all for preserves, tarts, jam, sauces, jellies, pies, cordial, wine, etc., and being greatly improved by cultivation it really deserves more attention of our agriculturists.

For preserving and all use, the blackberry should be ripe, but not overripe, fresh picked, and sound.

As a preserve, it requires about five or six ounces of sugar to each pound of berries, and cooking until they boil from 10 to 15 minutes; add one table-spoon heaped full of Powder, and one table-spoonful of Liquid, to each eight pounds of fruit and sugar.

For jam or sauce, they require about the same amount of sugar, and boiling still longer or until done to suit; add one table-spoonful of Powder, and one table-spoonful of Liquid, to each twelve (12) pounds of fruit and sugar.

For pie purposes or as tarts, they may be kept with less sugar, or without adding any, by boiling about 10 minutes, and using the Powder and Liquid as first above directed for blackberries.

### *Raspberry.*

The raspberry is highly esteemed for the dessert, preserves, jam, sauce, etc., same as the blackberry; and for jam, sauce,

pies, tarts, etc., requires about the same amount of sugar, cooking, Preserving Powder and Liquid, and treatment as we have given for the blackberry.

For fine preserves, in order to protect their color and appearance, select fresh picked, ripe, but not overripe, and sound berries; weigh them, and for each pound of berries take from four to six ounces of white sugar, or enough to suit the taste; put the sugar into the preserving-kettle, and place it over the fire, and add enough juice from extra berries to slack the sugar by aid of the heat (or about a tea-cupful to three or four pounds of sugar), also add two table-spoons partly heaped full of Preserving Powder, and one table-spoonful of Preserving Liquid, to each twelve (12) pounds of fruit and sugar; heat this syrup until it comes to a full boil (stirring well to dissolve and mix Powder and sugar), then drop in the berries, and bring all slowly to boiling, and boil slowly for about five (5) minutes, pressing the berries beneath the syrup with the back of a silver spoon.

### *Strawberries.*

The strawberry is most highly esteemed for the dessert upon account of its fine appearance, delicious flavor, and extreme wholesomeness.

Of all fruits the strawberry is the most tender, and difficult to preserve with its natural flavor and appearance; not that it is more inclined to fermentation, for it is not, but rather the reverse and less liable, but simply because of its extreme juiciness.

To preserve it as preserves, jam, sauce, etc., prepare and treat same as we direct for the raspberry.

### *Whortleberry, or Huckleberry.*

The whortleberry is most esteemed for pies and tarts.

To preserve them, prepare and add sugar or not; add Powder and Liquid, one table-spoonful of each to each eight (8) pounds of fruit and sugar, and boil for 10 minutes.

## *Peach.*

Too much cannot be said in praise of the peach for the dessert, for preserves, pies, jam, sauce, etc.

Its extreme beauty and deliciously refreshing flavor makes it the favorite of all, and being, like all such delicious fruits, confined to a brief season, its preservation for winter use has become a prevailing interest.

To preserve for the dessert, select good, sound, ripe, and fresh picked fruit, prepared by paring, cutting in half, and removing the pits; weigh, and for each pound of fruit take four (4) ounces of good white sugar, put the sugar into preserving-kettle, and add one pint of juice from extra fruit to each four pounds of sugar (or for this purpose boil the parings in water and use that, or good clean water will answer), then add one table-spoon heaped full of Preserving Powder, and one table-spoonful of Preserving Liquid, for each eight (8) pounds of fruit and sugar; heat this syrup to boiling, stir well, and thoroughly dissolve and mix the sugar and Powder, and, if needful, skim, then drop in the fruit, pressing it as much as possible beneath the syrup, cover the kettle, and let them boil slowly for about 10 minutes, when they will be done enough to ensure their keeping; if more cooking is desired, it may be given, and will not interfere with their keeping, nor destroy the antiseptic properties of the Powder.

To preserve for pie purposes, for tarts, etc., the fruit must be free from rot, but if bruised or overripe can be used. They may be prepared in any manner, with or without the skins and pits, and with or without the addition of sugar, forming enough syrup to cover the fruit by boiling parings or much bruised fruit in water. To this syrup or juice (before adding the fruit) add and dissolve by heat, one table-spoon heaped full of Preserving Powder, and one table-spoonful of Preserving Liquid, to each eight pounds of fruit, or fruit and sugar, then drop in the fruit, and allow to boil for 15 minutes; put into large earthen or stoneware jars, and saturate a piece of white paper with the Preserving Liquid, and place on the surface, and place a few thicknesses of soft paper around the lid, and press

it tightly in, and pour a little common sealing-wax (made by melting together four parts rosin and one part tallow) around the edge; or, if your jars have no lids, saturate a piece of strong paper with the white of an egg and paste over the top, or saturate a cloth with the sealing-wax and tie over, or tie a moistened bladder over the top, or adopt any cheap manner to exclude the direct attack of the air, and the fruit will reliably keep for any desired length of time, and upon opening the jars the fruit may be used as wanted, or at long intervals.

For spiced peaches, jam, sauce, or butter, use the Preserving Powder and Liquid at the rate of one spoonful of each to each twelve pounds, and treat in your usual manner.

### *Nectarine.*

The nectarine is a variety of the peach, with smooth skin, and smaller in size; is of fine flavor, and adapted to the same uses as the peach, and may be preserved in the same manner.

### *Plums and Gages.*

The plum and gage is certainly a beautiful fruit, and when fully ripe, or overripe, are of rich flavor, and much esteemed for the dessert, and considered wholesome in moderation; but when green or rare ripe are considered very unwholesome in their natural condition or without cooking.

By cooking, the plum, either ripe or unripe, is made entirely wholesome and nutritive, and one of the finest fruits for preserves, pies, tarts, etc.

They are preserved without removing the skin and pits, and require from four to eight ounces of sugar to each pound, according to the kind, to make them really desirable; they require cooking from 10 to 15 minutes, add Preserving Powder and Liquid, and treat the same as directed for peaches.

### *Pear.*

The pear is truly a favorite fruit, and its numerous varieties adapt it to almost every soil, climate, and use. Most varieties



are much improved in flavor by gathering before they are fully ripe and ripening in the house.

For fine preserves, pare them neatly, and halve or quarter them and remove the core; add about four ounces white sugar to each pound of fruit, or more or less to suit the taste, and treat the same as directed for peaches; boil slowly.

For pie purposes, they may be kept without adding any sugar by using the Preserving Powder and Liquid, and treating same as directed for peaches; also for jam and sauce, or marmalade.

### *Quince.*

The quince makes a very rich and delicious preserve, and is highly esteemed for that purpose, and for pies, jam, sauce, marmalade, jelly, etc.

To preserve, select sound and fully ripe fruit, wash it clean, and pare neatly; cut into four or eight equal pieces and remove the core; boil the parings and cores in clean water until they impart their flavor, then strain the water off and drop the fruit into it (if not enough, add more water until the fruit is fully covered), and boil until softened through, then pour off the juice, and add to it about six (6) ounces of white sugar to each pound of fruit (or enough to suit the taste), and one table-spoon heaped full of Preserving Powder, and one table-spoonful of Preserving Liquid, to each eight pounds of fruit and sugar; stir until the sugar and Powder is thoroughly dissolved and mixed, then return to the fruit, and boil for 10 minutes, or until done to suit.

### *Grapes.*

The grape makes a desirable preserve, pie, tarts, etc.

As a preserve, they require from three to six ounces of sugar to each pound of fruit, to suit the fruit and taste.

For pies, tarts, etc., they may be kept with or without sugar.

Prepare syrup, add Powder and Liquid, and treat same as directed for peaches, boiling the fruit about five (5) minutes.

### *Pine-Apple.*

The pine-apple makes a very rich preserve, marmalade, jelly, etc.

Prepare sound and ripe fruit by paring neatly, remove the core, and cut into slices or blocks, weigh, and put into preserving-kettle, and add about six (6) ounces of white sugar to each pound (add a little water, just enough to start them), cook slowly until they come to a full boil, then pour off the syrup, and add to it one table-spoon heaped full of Preserving Powder, and one table-spoonful of Preserving Liquid, to each eight pounds of fruit and sugar.

For marmalade, add the same amount of sugar, Powder, and Liquid, and treat in the usual manner.

### *Tomato.*

The tomato has truly become a great favorite with all; and being so desirable, and, in their season, so plentiful and cheap, every family should prepare a sufficient supply to last them, in daily use, the year round.

And for this purpose the American Preserving Powder and Liquid is particularly desirable, being so cheap and convenient. For canning, prepare by scalding in boiling hot water, to remove the skins easily; remove the skin, and cut out the unripe portions, weigh, and put into preserving-kettle, and boil briskly for twenty (20) minutes; when half-done, add one table-spoon heaped full of Preserving Powder, and two (2) table-spoonfuls of Preserving Liquid to each twelve (12) pounds of tomatoes; stir well that the Powder may thoroughly mix; add salt, pepper, etc., or not, to suit. When done, remove into jars of any kind or size, filling full; wet a piece of white paper with the Preserving Liquid and lay on the surface; then cork tightly, or tie strong paper over the top, and keep in a dry and cool place. May be used as wanted from large jars.

Green tomatoes, with sugar, makes a rich preserve and good pies, and when the frost prevents their further ripening they should be gathered (clearing the vines), and prepared for these purposes, with good or common sugar, or molasses, and in

winter they will prove desirable for use, or will command a fair price in large cities. Use one table-spoon heaped full of Powder, and one table-spoonful of Liquid, to each eight pounds of fruit and sugar.

### *Green Peas, Beans, Corn, and Asparagus.*

These are very difficult to keep in the air-tighting method; nor can they be reliably kept with the Preserving Powder, except the cans be sealed air-tight.

They must be fresh picked; must not be wilted.

Prepare as usual (removing corn from the cob), and boil one-half more than for immediate table use; when nearly done, add one table-spoonful of Preserving Powder, and one table-spoonful of Liquid, to each eight (8) pounds; put into glass or stoneware jars, not larger than two gallons, and cork and seal air-tight with wax.

# Is the Preserving Powder and Liquid Healthful ?

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To the thousands who will, no doubt, notwithstanding our former assertions, ask or desire to know if they are healthful, or in any way injurious to health, we will unequivocally say they are healthful, and in no way more injurious than common salt or vinegar.

All fruits and fresh vegetables are healthful and beneficial in moderation, but in overdoses they are liable to sour and effervesce, and occasion diarrhœa, dysentery, cholera-morbus, and other excitements well known as more prevalent during fruit and vegetable seasons; and, in such cases, antiseptics are not only preventives, but cures, and, therefore, rather than unhealthful, the Powder and Liquid are beneficial to health in connection with fruits and vegetables, it being purely antiseptic in the same manner that salt is antiseptic; will have comparatively no other effect upon a healthy system than to assist the food to remain quiet until the juices shall be able to digest it; whilst in cases of dyspeptics, and those of feeble digestive organs, they must prove an advantage rather than otherwise, in so far as holding the fruit and other vegetable matter, when eaten in too great quantities, to remain quiet, and not sour and ferment, as they are liable to do before they can be digested.

In conclusion, we would impress the advantages of the American Fruit Preserving Powder (as hereinbefore mentioned) for preserving all kinds of fruits, vegetables, etc., and confirm our statements and claims by appending a few testimonials, in a condensed form, from families of the highest respectability who have used it during the past two years.

# TESTIMONIALS.

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*From A. A. HANDY, New Berlin, Chenango Co., N. Y.*

*Gents:* We used the American Preserving Powder the past season upon raspberries and blackberries. We used one-third less sugar than without the Powder, and simply tied paper over the jars. They are as fresh as ever now, and I do not hesitate to say that, in my opinion, it is the cheapest and best method of preserving fruit. Respectfully,

December 28, 1869.

A. A. HANDY.

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*From MRS. J. G. WOOSTER, Addison, Steuben Co., N. Y.*

*Gents:* I used the American Preserving Powder the past season in canning and pickling fruit, and so far it has all kept good and perfectly satisfactory. I like it so well that I shall continue to use it. Respectfully,

January 4, 1870.

MRS. J. G. WOOSTER.

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*From CORNELIUS V. C. CROOK, Shelter Island, Suffolk Co., N. Y.*

*Gents:* The American Preserving Powder was used here last season by some ten or twelve families, and all speak highly of it. We put up blackberries, pears, peaches, raspberries, cherries, and some jellies with the Powder, and up to the present time they have all kept beautiful. We let some stand for weeks without any cover and continually exposed to the air, but they kept equally good. Yours, etc.,

January 17, 1870.

CORNELIUS V. C. CROOK.

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*From G. E. DICKINSON, Oyster Bay, Long Island, N. Y.*

*Gents:* I sold all but one package of the American Preserving Powder last season, and it has given perfect satisfaction. And to myself our peaches, blackberries, and tomatoes they cannot be better. Were put up in two-gallon jars, with paper tied over the top. I have eaten other tomatoes from sealed cans, and ours are better and more like the fresh tomato, and all that have eaten them say they could not tell them from fresh picked ones. My friends have used it for grapes—one of the most difficult fruit to keep from spoiling—and they say they have kept better than ever they had them before, and they are better. And I may, with others, say that your American Preserving Powder is a perfect success. Respectfully,

January 21, 1870.

G. E. DICKINSON.

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*From E. W. SPAFFORD, Portlandville, Otsego Co., N. Y.*

*Gents:* Your American Fruit Preserving Powder was used in my family last season, and proves as true all you claimed for it. We have raspberries, peaches, whortleberries, and other fruit preserved with it. The raspberries put up in June in an open jar are to-day fresh and good. Respectfully yours,

December 22, 1869.

E. W. SPAFFORD.

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*From EDW. H. FOSTER, Southampton, Suffolk Co., N. Y.*

*Gents:* We used your American Preserving Powder the past season in putting up blackberries, plums, grapes, and tomatoes, without sugar, with



nothing but a paper over the top of the jars. Those we have opened to this date are as well kept and as fresh as if picked a few days ago. We like it very much. Respectfully,

December 22, 1869.

EDW. H. FOSTER.

*From MRS. REV. DR. CAMP, Bethesda Rectory, Saratoga Sp'gs, N. Y.*

*Gents:* We used the American Preserving Powder last season, according to directions, in preserving strawberries and whortleberries, and to-day they are as good as new. I regard the Powder as a great saving of sugar, trouble, and money, and hope next season to use it more largely. Respectfully,

December 20, 1869.

MRS. M. T. CAMP.

*From J. W. GILDERSLEVE, Mattituck, Suffolk Co., N. Y.*

*Gents:* I sold considerable of your American Preserving Powder last season, and every package gave perfect satisfaction. Respectfully,

December 17, 1869.

J. W. GILDERSLEVE.

*From A. V. A. BECKER, Valatia, Columbia Co., N. Y.*

*Gents:* I have introduced the American Preserving Powder the past season in this section, and it has given universal satisfaction. I feel confident that the sale will increase rapidly. I can get quite a number of references to its good qualities. Respectfully,

December 23, 1869.

A. V. A. BECKER.

*From (REV.) MRS. T. A. LOVEJOY, No. 30 Laight St., N. Y. City.*

*Gents:* I have given your Preserving Powders a faithful trial, and am prepared to recommend them to every housekeeper as an indispensable article. I have done up most all kinds of fruits, and am delighted. I have some plums that I left uncovered, as an experiment, and to-night they are as perfect as when first preserved. My grapes and peaches are the finest I have ever seen—not only acknowledged so by myself, but by all who have tried them. This mode of preserving so far exceeds any other, as one can imagine. I am prepared to show my preserves to any one who may choose to call and examine them. Success to the American Preserving Powders. Respectfully,

December 29, 1868.

MRS. T. A. LOVEJOY.

*From MRS. S. F. HULSE, No. 41 North Moore Street, N. Y. City.*

*Gents:* I have used your American Preserving Powders, and am much pleased with the results. I find, by trial with strawberries and grapes, they are most excellent; and if they keep these fruits well, we have nothing to fear from others, as all know that strawberries and grapes are the most difficult of all fruits to keep. One great advantage which makes your Powders so useful to me: I can put the fruit up in large jars, and, when opened, the fruit does not ferment as in the air-tight method. I am fully satisfied with the effects of the Powders, and find much less trouble in taking care of fruit than formerly, which to me is a great saving of money, as well as labor. Yours most respectfully,

January, 1869.

S. F. HULSE.

*From GEORGE E. HULSE, Marlboro, Ulster Co., N. Y.*

*Gents:* My wife used the American Preserving Powder the past season, and was highly pleased with it. She used it for preserving blackberries, peaches,

pears, and plums, and found that it would do all that it was recommended to do, and even more, for she put it in pickles, and never had them so nice before. I therefore can conscientiously say, that it is the best method possible for preserving fruit, being cheap and sure.

January 5, 1869.

GEO. E. HULSE.

*From JAMES WATSON, 290 Dean Street, Brooklyn, N. Y.*

*Gents:* During the past season, I used the American Preserving Powder in preserving various kinds of fruit, all of which have kept perfectly, never having exhibited the least signs of fermentation, and are, in flavor, equal to any I have ever tasted. The jars are not sealed air-tight, but merely corked with an ordinary cork. I used quarter of a pound sugar to each pound of fruit. I am highly pleased with the Preserving Powder, and take pleasure in recommending its use to all housekeepers, as a simple, cheap, and the most reliable method for preserving fruits. Yours truly,

January 2, 1869.

JAMES WATSON.

*From A. J. FULLER, Fairport, Monroe Co., N. Y.*

*Gents:* We used the American Preserving Powder the past season for fruit and pie-plant with good success. Fruit opens splendidly, not the slightest appearance of mould, which so often appears upon hermetically sealed fruit, and pie-plant, which is always so difficult to keep, is in perfect condition in large-mouth bottles, with corks. I believe it will prove an indispensable article for all who desire good preserved fruits. Yours, etc.,

January 2, 1869.

A. J. FULLER.

*From D. T. STANTON, Warren C. H., Warren Co., Pa.*

*Gents:* The American Preserving Powder has given general satisfaction on all fruits it has been tried upon. I think there will be a large demand for it here next season. Yours, etc.,

December 29, 1869.

D. T. STANTON.

*From H. NOSS, New Brighton, Beaver Co., Pa.*

*Gents:* The Preserving Powder received of you last season has given general satisfaction. I gave my neighbors some of it, and they are all delighted, and will use it hereafter. We tried it on green corn, and are surprised to find it in perfect preservation; and tomatoes are much better than many we had in air-tight cans. I found it would keep milk sweet three days in summer season in our pantry, whilst milk without it would sour during one night. I am satisfied it will do all you claim for it. Respectfully,

December 26, 1869.

H. NOSS.

*From MRS. N. C. McCLOSKEY, Hyrer's Run, Pa.*

*Gents:* The American Preserving Powder has fully answered my expectations. I used it in tomatoes and apple-sauce, in large jars with paper tied over the top, and they are as nice to-day as when they were put up. I certainly think it possesses all the merits you claim for it. Very respectfully,

December 31, 1869.

MRS. N. C. McCLOSKEY.

*From N. H. M. POLLOCK, North Star, Alleghany Co., Pa.*

*Gents:* I used extensively your American Preserving Powder the past season with perfect success. I used it largely for corn. I could always save toma-

toes, peaches, etc., well enough in tin cans sealed with wax, but corn would never save until I used the Powder. My corn is just as sweet and nice to-day as it was when cut off the cob in August. We used it in blackberries, tomatoes, peaches, apple-sauce, pears, and quinces, but, for want of confidence in the Powder, we sealed with wax all but a few jars of each to test its preserving qualities. The result is most satisfactory, and I shall use it the coming season, and am glad to be able to recommend it to every lover of good fruit. Yours, etc.,

December 27, 1869.

N. H. M. POLLOCK.

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*From D. M. DELO, Lamartine, Clarion Co., Pa.*

*Gents:* We are highly pleased with the American Preserving Powder. We have peaches now put up with the Powder last season that are equal to any canned fruit. I sold one dozen packages of Powder in this vicinity, and all has given general satisfaction. All have told me they would use no more air-tight jars if they could get the Powder, as it was so much more convenient for use, besides being cheaper. Yours truly,

January 18, 1870.

D. M. DELO.

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*From JONAS LANDES, Bath, Northumberland Co., Pa.*

*Gents:* We used the American Preserving Powder to put up strawberries, cherries, raspberries, blackberries, and tomatoes, and they all kept nice. We never had tomatoes in air-tight jars that were as good as those we put up with the Powder. We kept them in common pots with a paper tied over them. We will use no other next season. Yours, etc.,

January 1, 1870.

JONAS LANDES.

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*From H. C. WITHROW, Beaver Dam Mills, Mifflin Co., Pa.*

*Gents:* We never had fruit kept better than cherries that we put up with your American Fruit Preserving Powder. We put them in stone crocks, and no protection except a thick paper tied over them. We used of them as wanted. They showed no signs of fermentation, and we can highly recommend your Powder.

December 24, 1869.

H. C. WITHROW.

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*From C. WILHELM, Grahamton, Clearfield Co., Pa.*

*Gents:* I used your American Fruit Preserving Powder last season, and it proved to be all I could wish for. I put the fruit in jars and just tied paper over them, and they have never shown the least signs of fermentation or mould. Very respectfully,

December 23, 1869.

C. WILHELM.

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*From H. G. BOWMAN, Flatwoods, Fayette Co., Pa.*

*Gents:* We used the American Fruit Preserving Powder last season in peaches, tomatoes, and spiced fruits with entire satisfaction. They have a more natural taste than any I ever ate of air-tighted fruit. Those wishing to keep fruit need have no fear of it fermenting if they use the Powder in putting it up. Truly yours,

December 22, 1869.

H. G. BOWMAN.

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*From MARY A. H. CREIGHTON, Jersey Shore, Lycoming Co., Pa.*

*Gents:* I used the American Preserving Powder last season, and so far as I have opened the different fruits and berries they were all right. And I will say



it is the best article for keeping fruit from fermentation that I ever saw. Respectfully,

December 25, 1869.

MARY A. H. CREIGHTON.

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*From S. M. TEMPLETON, Washington, Washington Co., Pa.*

*Gents:* I sold the American Preserving Powder last season, and so far as I have learned it has given entire satisfaction. Yours respectfully,

December 18, 1869.

S. M. TEMPLETON.

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*From DAVID D. MAUS, Danville, Montour Co., Pa.*

*Gents:* I used the American Preserving Powder last season, and can safely recommend it in preference to all other methods for preserving fruit. Yours truly,

December 20, 1869.

DAVID D. MAUS.

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*From R. HAMMOND, Lewisberry, York Co., Pa.*

*Gents:* I most willingly add my testimony in favor of your American Fruit Preserving Powder, as being the best and most convenient means of preserving fruit, etc., ever introduced to the public. I have used it with the most gratifying results, and would advise all others in want of an article that once used becomes a necessity ever after to go and do likewise. Truly yours,

December 23, 1869.

R. HAMMOND.

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*From THOMAS T. WORRALL, Kennett Square, Chester Co., Pa.*

*Gents:* During the past season I used the American Preserving Powder in keeping tomatoes, all of which kept in perfect condition without air-tighting the jars, proving the preserving qualities of the Powder, and a saving of trouble and expense. Truly yours,

January 12, 1869.

THOS. T. WORRALL.

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*From MRS. MARY W. PRATT, Lima, Delaware Co., Pa.*

*Gents:* In answer to enquiries regarding my success in the use of the Fruit Preserving Powders is, that it exceeded my just expectations. The fruits, consisting of oranges, pineapples, crab-apples, pears, quinces, are now in perfect condition, and seem likely to continue so for a long time. My berries are also perfectly preserved, but from want of knowledge, or rather from not looking at the directions properly, I partially failed in having them to look quite so fair as when first picked from the vines. Tomatoes, rhubarb, etc., are all right; none of my fruit was air tightened, and some was left uncovered and in direct contact with the sun's light for some considerable time. My family can use a portion of a jar of fruit, and if more is taken out than wanted, it can be returned without injury. I consider the discovery of great benefit to man kind, as every family can secure a sufficiency of fruits at a very trifling cost. Very truly,

January 10, 1869.

MARY W. PRATT.

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*From JULIA A. STEDMAN, Corry, Erie Co., Pa.*

*Gents:* The American Fruit Powders that I obtained of you the past season have proved to be as good as they were recommended to be. I opened my crocks and have found them in good condition, and my opinion is that they are the cheapest and best way of preserving fruit. Yours respectfully,

January 17, 1869.

JULIA A. STEDMAN.

*From AMELIA DANFORTH, Corry, Erie Co., Pa.*

*Gents:* I obtained from you two packages of your American Fruit Preserving Powders the past season. I used it in tomatoes, pie-plant, and blackberries. I found it all you recommended it to be. My crocks, when I opened them this winter, were in good condition, and continue to be so. I have tried to speak a good word for your Powders in this vicinity, and think there may be some sale for them about here another season. Yours respectfully,

January 9, 1869.

AMELIA DANFORTH.

*From JACOB PALMER, Bolivar, Tuscarawas Co., Ohio.*

*Gents:* I used the American Preserving Powder the past season in peaches, pears, grapes, tomatoes, etc., and find it all you recommend it to be. I did not air-tight the jars, and find the fruit, etc., with perfectly natural taste. I shall not do without it hereafter. Yours truly,

January 24, 1870.

JACOB PALMER.

*From DORCAS ELLIOTT, Elliott's Cross Roads, Morgan Co., Ohio.*

*Gents:* We used the American Preserving Powder the past season in peaches, pears, green gages, plums, and tomatoes, without sealing the jars, and all of them have kept very nice. I think it quite an improvement in keeping fruit, etc. Very respectfully,

January 21, 1870.

DORCAS ELLIOTT.

*From MARY A. WOODBRIDGE, Newburg, Cuyahoga Co., Ohio.*

*Gents:* I used the American Preserving Powder last season with tomatoes only. I put them in stone jars, covering with oiled silk. Upon opening the jars we use them as wanted, and find them far superior to canned tomatoes; indeed, they are so fresh that I think, if they were cooked and used at the same time with others just picked from the vines, it would be impossible to distinguish between them. Respectfully,

December 21, 1869.

MARY A. WOODBRIDGE.

*From A. C. GIDDINGS, Ashtabula, Ashtabula Co., Ohio.*

*Gents:* Our experience in using the American Preserving Powder leads us to infer that for strawberries it is not a success; but with blackberries, peaches, pears, etc., we like it, and have no fault to find. Truly yours,

January 18, 1870.

A. C. GIDDINGS.

*From M. H. MCCOY, Van Wert, Van Wert Co., Ohio.*

*Gents:* Having tried your American Preserving Powder the past season, we have kept peaches and blackberries for months just as good as when gathered, and feel no hesitation in recommending them to others. Respectfully,

January 6, 1870.

M. H. MCCOY.

*From W. M. GATCH, Goshen, Clermont Co., Ohio.*

*Gents:* I introduced and sold your Preserving Powder here last fall, and so far as heard from it has given satisfaction, and I think I can do well with it next season. Yours, etc.,

January 4, 1870.

W. M. GATCH.

*From J. A. MATHIAS, Logan, Hocking Co., Ohio.*

*Gents:* We tried the American Preserving Powder the past season on

blackberries and peaches, and liked it very well. We find them keeping and all right. Yours, etc.,

January 7, 1870.

J. A. MATHIAS.

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*From NATHANIEL HILL, Pleasant Hill, Miami Co., Ohio.*

*Gents:* We used one box of your American Preserving Powder last season, and find it to be as good as recommended. We used it in preserving peaches, cherries, and blackberries, and the fruit is nicer than that canned in the usual way of canning. I think it an entire success. Truly, etc.,

December 20, 1869.

NATHANIEL HILL.

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*From LUTHER PURDY, Killbuck, Holmes Co., Ohio.*

*Gents:* We used the American Preserving Powder the past season to preserve peaches and tomatoes, and will say it will keep them perfectly. As for other kinds of fruit we have not tried it. Truly yours,

December 23, 1869.

LUTHER PURDY.

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*From WM. F. TRUESDELL, Jasper, Pike Co., Ohio.*

*Gents:* After using the American Preserving Powder in putting up two or three kinds of fruit the past season, I have to say it does all you claim for it, and my wife agrees with me. I feel satisfied it will eventually take the place of the old method of preserving fruit. Respectfully yours,

January 1, 1870.

WM. F. TRUESDELL.

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*From SAMUEL H. JENNEY, Niles, Trumbull Co., Ohio.*

*Gents:* We tried the American Preserving Powder the past season, and believe it to be just what the people want. We tried it with and without sugar, and by simply tying paper over the jars, and find them now as nice and fresh as when put up in the fall. My wife to-day opened a large jar of corn, which was pronounced by us, and a neighbor, delicious. We have tried it with all kinds of fruit, and are well pleased with the Powder, and recommend it to all. Respectfully,

January 2, 1870.

SAMUEL H. JENNEY.

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*From JACOB MINTURN, Urbana, Champaign Co., Ohio.*

*Gents:* We used the American Preserving Powder the past season to preserve blackberries and peaches. The jars of berries were covered with waxed muslin, and we think them better than usual for canned fruit. The jars of peaches were corked and sealed tight with wax, and so far as we have used the peaches they have proved to be extra good. We shall test the merits of the Powder more thoroughly another season. Truly, etc.,

January 14, 1870.

JACOB MINTURN.

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*From MRS. J. M. STEPHENSON, Chagrin Falls, Cayahoga Co., Ohio.*

*Gents:* I used the American Preserving Powder to keep some blackberries, simply tying paper over the jars. They moulded upon the top, but it does not affect the flavor of the berries. I also put up some green grapes; they have kept good. A neighbor of mine used part of the Powder in putting up tomatoes in large crocks; she says they have kept very nice. Yours, etc.,

January 14, 1870.

J. M. STEPHENSON.

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*From L. DIETERICH, Zanesville, Muscatine Co., Ohio.*

*Gents:* My wife used the American Preserving Powder last season, according to directions, in apples, peaches, tomatoes, and green corn, and all kept

finely. The corn was sealed up, but the others had a cloth tied over the vessels. Yours truly,

January 26, 1870.

L. DIETERICH.

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*From* LEWIS NICHOLSON, *East Rockport, Cuyahoga Co., Ohio.*

*Gents:* We used your American Preserving Powder last season in strawberries, raspberries, blackberries, and peaches, and it preserved them in excellent condition, even better, I think, than when sealed up in the usual way. Respectfully,

January 28, 1870.

LEWIS NICHOLSON.

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*From* SETH GORDON, *Senecaville, Guernsey Co., Ohio.*

*Gents:* We used the American Preserving Powder on peaches and tomatoes with the best of results; the peaches that we have used are as fine flavored as when they were put up. The tomatoes are the first really good preserved fruit of the kind I have ever eaten. The vessels were not sealed air-tight. Yours respectfully,

January 12, 1869.

SETH GORDON.

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*From* McDONALD & CADWELL, *Lake Port, St. Clair Co., Mich.*

*Gents:* We sold your American Preserving Powder last season among our customers, and would say they have given entire satisfaction. Yours truly,

December 22, 1869.

McDONALD & CADWELL.

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*From* S. AUGUSTUS LYON, *St. John's, Clinton Co., Mich.*

*Gents:* We used the American Preserving Powder in preserving nearly all kinds of fruit, and find them keeping extraordinarily well. We also used it with green peas, which are now just as good as fresh from the vine. We sold several packages among our neighbors, and they all speak very highly of its merits. We think it one of the best inventions of the age, and we do not intend to be without it in the preserving of our fruit, for it will do all claimed for it. Respectfully,

December 28, 1869.

S. AUGUSTUS LYON.

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*From* C. BEESON, *New Buffalo, Berrien Co., Mich.*

*Gents:* Our experience in the use of American Preserving Powder—it has so far fulfilled all you claimed for it. My wife prepared the fruit according to your directions, and we have been using the fruit from time to time without any perceptible change whatever. Very respectfully,

December 22, 1869.

C. BEESON.

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*From* JAMES WILLIAMS, *Flint, Genesee Co., Mich.*

*Gents:* My folks are highly pleased with your American Preserving Powder. We used it on most all kinds of fruit, and they are all now in a perfect state of preservation. Yours, etc.,

December 31, 1869.

JAMES WILLIAMS.

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*From* MRS. HENRY JABER, *Mt. Clemens, Macomb Co., Mich.*

*Gents:* We used the American Preserving Powder in peaches with the best of results; all have kept well, never having exhibited the least signs of fermentation. The jars were not air-tight, but merely tied over with cloth and paper.



I am highly pleased with the Powder, and take pleasure in recommending it to my friends. Respectfully,

January 6, 1870.

MRS. HENRY JABER.

*From JULIA A. DARE, Niles, Berrien Co., Mich.*

*Gents:* The American Preserving Powder has given us perfect satisfaction in peaches, pears, berries, etc., so much so that we think we could not do without it in future. Respectfully,

August 19, 1869.

JULIA A. DARE.

*From JOHN G. BROWN, Otsego, Allegan Co., Mich.*

*Gents:* The Preserving Powder I got from you the past season we used and distributed among our neighbors, and all who used it give the one report, and that is that it is just the thing for preserving fruits. The different kinds of fruit Mrs. Brown put up with the Powder worked like a charm, and I think it is bound to create an entire revolution in the preservation of fruits. Respectfully,

December 27, 1869.

JOHN G. BROWN.

*From GEORGE MCKENZIE, Bangor, Van Buren Co., Mich.*

*Gents:* The half dozen packages of Preserving Powder I purchased of you the past season we used in putting up blackberries and peaches. We put up 76 pounds of blackberries with one package of the Powder; and, seeing our mistake, I wrote to you to know if they would keep, when you promptly stated in reply that you thought they would go up before winter. But, sirs, they have not at this date (January 10, 1870), nor shown the least signs of fermentation. They were put up in large jars, without sugar, with paper tied over the mouth of the jars. We also put up a dozen large jars of peaches, without sugar and without air-tighting, and I will here state, for the benefit of our Western fruit-growers, they have given no signs of fermentation, and hold their flavor better than any canned fruit I ever saw. Truly yours,

January 10, 1870.

GEORGE MCKENZIE.

*From L. A. PACKARD, Detroit, Mich.*

*Gents:* I used the Preserving Powders in canning strawberries and raspberries only. Was not successful in getting fruit to keep without cooking, but with all that I cooked or scalded, the result was entirely satisfactory, the fruit retaining its natural color and flavor better than any I have ever canned before; and I have kept strawberries over five weeks after the can was opened, and the last used were as good as when they were first opened. I am much pleased with it. Yours, etc.,

January 6, 1869.

L. A. PACKARD.

*From D. W. EMERSON, Duplain, Mich.*

*Gents:* Have used the American Preserving Powder in almost all kinds of fruit with perfect success. I also used it in cider with the best success. Truly, etc.,

January 30, 1870.

D. W. EMERSON.

*From MISS L. O. BAILEY, Romeo, Mich.*

*Gents:* I take pleasure in giving you our testimony in favor of your Fruit Preserving Powder. We used it for corn, and the results were highly satisfactory. We did not air-tight the jars, and upon the first of January the corn was as good as when first prepared. We also used it for raspberries, without air-



tighting the jars, and upon the first of January they were perfectly good, not even the most prejudiced persons could detect the least taste foreign to the natural flavor of the fruit. It must prove highly satisfactory to every one. I shall take pleasure in recommending its good qualities to our acquaintances and friends. Very cordially,

January 5, 1869.

L. O. BAILEY.

*From* MRS. W. W. COMSTOCK, *Pardeeville, Columbia Co., Wis.*

*Gents:* I used the American Preserving Powder last season in tomatoes, and it keeps them well. They taste as fresh as when first put away. Respectfully,

January 6, 1870.

MRS. W. W. COMSTOCK.

*From* S. CORNWELL & CO., *Weyauwego, Waupacca Co., Wis.*

*Gents:* We want the agency for this place for your American Preserving Powder. We find the Powder is all right, and gives good satisfaction. We will get you certificates if you want them. Respectfully,

January 18, 1870.

S. CORNWELL & CO.

*From* H. MUGGLETON, *Wyocena, Columbia Co., Wis.*

*Gents:* The American Preserving Powder I got of you last spring proves quite a success. I used it for strawberries, raspberries, and currants. I put them up according to the directions, and they are now in a perfect state of preservation. I consider it a great saving of labor and sugar. Respectfully,

December 27, 1869.

H. MUGGLETON.

*From* P. McPHERSON, *Waterloo, Jefferson Co., Wis.*

*Gents:* The fruit I put up with the American Preserving Powder last season is good beyond my expectations; it will do what you warrant it to do as far as I have tried it. Yours truly,

December 27, 1869.

P. McPHERSON.

*From* MRS. E. M. PRYOR, *Milwaukee, Wis.*

*Gents:* We have used and distributed the half dozen packages of American Preserving Powder among our neighbors, and all like it. It is truly wonderful, and a great blessing to housekeepers, as it saves much labor and expense. Go on in this way and the blessings of thousands will rest on you. Respectfully,

September 30, 1869.

MRS. E. M. PRYOR.

*From* MRS. A. Z. FULLER, *Harrisville, Marquette Co., Wis.*

*Gents:* I used the American Preserving Powder the present season in strawberries, whortleberries, and blackberries, I also put up some green gooseberries without sugar, with paper tied over the jars, and opened them a few days ago, and they were very nice. I tried to get my neighbors interested in the Powder, but they were sceptical; but now, when I triumphantly exhibit my nice fruit, they say we will certainly have some in the spring. I put up about thirty pounds of strawberries, and they challenge the admiration of every one who partakes of them. Strangers often ask how they were preserved. Respectfully,

December 28, 1869.

MRS. A. Z. FULLER.

*From DAVID M. PARRY, Laurel, Franklin Co., Ind.*

*Gents :* I have tried your American Preserving Powder, and find it a saving of labor, trouble, and time. It is truly worthy of the highest recommendation. Yours, etc.,

December 28, 1869.

DAVID M. PARRY.

*From NELSON GRIFFITH, Corunna, De Kalb Co., Ind.*

*Gents :* We used the American Preserving Powder on peaches, gooseberries, and blackberries, and it has proved itself to do all that you claim for it. Yours truly,

December 23, 1869.

NELSON GRIFFITH.

*From JAMES S. ODELL, Plainfield, Hendricks Co., Ind.*

*Gents :* We used the American Preserving Powder last season in my family, and sold one dozen packages, and, so far as I have learned, it gave general satisfaction. Respectfully,

December 22, 1869.

JAMES S. ODELL.

*From CHARLES FARMER, Anderson, Madison Co., Ind.*

*Gents :* I used the American Preserving Powder the past season to preserve currants and gooseberries in large jars without sealing. They have kept perfectly good and fresh. Truly yours,

January 9, 1870.

CHARLES FARMER.

*From WILLIAMS & GRAHAM, Noblesville, Hamilton Co., Ind.*

*Gents :* The agency for sale of the American Preserving Powder would suit us very well. The only package we know of being used here gave entire satisfaction. Please write us your terms, etc. Yours truly,

January 5, 1870.

WILLIAMS & GRAHAM.

*From J. GALLAGHER, Jeffersonville, Clarke Co., Ind.*

*Gents :* Enclosed please find one dollar, which I send for another package of your American Preserving Powder. Our folks have used up the last package sent, and like it very well. Yours truly,

August 18, 1869.

J. GALLAGHER.

*From S. E. WILSON & BRO., Dublin, Wayne Co., Ind.*

*Gents :* We sold the American Preserving Powder the last season, and, so far as heard from, it gave universal satisfaction. We will act as your agents, etc.

December 27, 1869.

S. E. WILSON & BRO.

*From W. B. LIPSEY, Proprietor of Marion Nursery, Marion, Grant Co., Ind.*

*Gents :* I can say with pleasure that the American Preserving Powder has given us good satisfaction the past season. We used it for berries, apples, peaches, tomatoes, green corn, etc., all of which have kept well, fully equal to the best of hermetically sealed fruits. We store away in large earthen jars generally, and tie a cloth or paper over them. From our present experience I can highly recommend it to others. Truly yours,

December 27, 1869.

W. B. LIPSEY.

*From O. H. THOMAS, Middletown, Henry Co., Ind.*

*Gents:* The American Fruit Preserving Powder has proved satisfactory in every case except one, which was in cider; it fermented in two months. But, as far as fruit is concerned, the people are well pleased with it, and a great many will not put up fruit any other way next year. Respectfully,

December 27, 1869.

O. H. THOMAS.

*From H. M. BROWN, Pierceville, Ripley Co., Ind.*

*Gents:* Our experience in the use of the American Preserving Powder is satisfactory, and we do not see how we will ever do without it again. We hope it will get into general use, for it saves a vast amount of labor and trouble to a farmer's wife especially. Yours respectfully,

January 4, 1870.

H. M. BROWN.

*From MR. BARNEY YORK, Mount Vernon, Posey Co., Ind.*

*Gents:* I used the American Preserving Powder the past season on blackberries and peaches, and I am glad to say they are now as nice as they would have been had they been sealed air tight. I can say without hesitation it is in every way a valuable preparation, and has all the merits you claim for it. Respectfully yours,

January 8, 1870.

BARNEY YORK.

*From A. H. ADAMS, Amity, Ind.*

*Gents:* I did not put up anything with the Fruit Preserving Powder but blackberries. They are one of the hardest berries to save. They have kept as firm as could be desired. I kept some of them in a very warm room, so they would ferment, but they stood it, and opened out all right. I shall use considerable of it another year, for I think it is quite an improvement on the canning process, with much less labor. Yours, etc.,

January 3, 1869.

A. H. ADAMS.

*From JOHN M. FOLLETT, Atkinson, Henry Co., Illinois.*

*Gents:* We are well pleased with your American Preserving Powder. We tried it last season as you directed for fruit and green corn, and both are just as good to-day as when they were put up. Yours truly,

December 20, 1869.

JOHN M. FOLLETT.

*From MARY L. SEXTON, Viola, Mercer Co., Illinois.*

*Gents:* We were highly pleased with your American Preserving Powder; it is so much less trouble than canning, and with much less risk.

December 23, 1869.

MARY L. SEXTON.

*From P. C. CHIPRON, Highland, Madison Co., Illinois.*

*Gents:* We tried the American Preserving Powder in my family the past season, and are very much pleased with it, and shall not want to do without it hereafter. Respectfully,

December 24, 1869.

P. C. CHIPRON.

*From WILLIAM M. BAKER, Champaign, Champaign Co., Illinois.*

*Gents:* As regards the preservative effects of your American Preserving Powder, I may say that my wife expresses herself very highly gratified at the

results of the few trials she made. The fruit put up with it shows no signs of fermentation, and the flavor is good. Yours, etc.,

January 15, 1870.

WM. M. BAKER.

*From C. W. HEATON, Farmington, Ill.*

*Gents:* The package of American Fruit Preserving Powders purchased of you I used in keeping green corn, which it done to perfection. We are using the corn now, and it is just as nice as that fresh from the cob. Respectfully,

January 8, 1868.

C. W. HEATON.

*From MRS. J. C. BRYANT, Centralia, Ill.*

*Gents:* The package of Preserving Powder obtained of you reached us too late to use with any fruit except grapes. We followed your directions closely with good results in every case except one jar of uncooked grapes. As we only tried one jar in that way we do not consider we tested it on that point. Those that were scalded in putting up have a very pleasant flavor, more like the fresh grape than those we air-tighted at the same time, and retain their plumpness instead of being "mushy." We used no jars but glass, as fruit mostly failing last season left us a surplus, but we should as soon trust other jars, as we believe your Powders to be what you recommend them to be. Our grapes were not air-tight at any time, and one jar stood in a safe close to a stove (constantly heated) for three weeks, being frequently used from, yet the last fruit in it was perfectly sweet.

February 23, 1869.

MRS. J. C. BRYANT.

*From RACHEL DECIUS, Majority Point, Cumberland Co., Ill.*

*Gents:* We received and used one paper of your American Fruit Preserving Powder last season in canning currants, raspberries, and grapes, and lost none—succeeded in all on first trial. We exhibited one can of each at our county fair, and was awarded three first premiums in a very respectable collection, embracing fruits in all the various forms, and all the patent sealers in modern use, and we think they were unequalled by anything on exhibition. The weather was warm; the cans had no protection but a paper tied over the top, exposed for three days to open air and sunshine, being something of a novelty, were scrutinized frequently, opened, tasted, and roughly handled. During the entire time exhibiting no symptoms of fermentation, and are still in a perfect state of preservation, while nearly all the others on exhibition, with much less handling and exposure, presented more or less indications of fermentation.

January 12, 1869.

RACHEL DECIUS.

*From AMELIA J. ADISTON, News, Ill.*

*Gents:* I will gladly inform you that I never had fruit kept better than peaches that I put up with your Preserving Powder. I did not put up many for fear, as I did not know how they would keep, but they have kept so well that I shall try no other the coming season. I shall be glad to inform all that your method is the cheapest and best, and less trouble. If my word will do any good, I can say to all, try, as I have done, and you will use no other in the future. Yours with respect,

January 9, 1869.

AMELIA J. ADISTON.

*From MRS. E. LEVAN, Murfreesboro, Jackson Co., Illinois.*

*Gents:* I used your American Preserving Powder the past season to preserve peaches, cherries, blackberries, etc., and pronounce it a perfect success. I find the fruit just as nice and fresh as when first put up. Yours truly,

December 26, 1869.

MRS. E. LEVAN.



*From COL. P. TOBERMAN, Hillsboro, Montgomery Co., Illinois.*

*Gents:* We used your American Preserving Powder the past season to preserve peaches and blackberries. They have kept most excellent in flavor and firmness; are far superior to putting up in hermetically sealed glass jars. My neighbors pronounce the fruit superb in every particular. We consider the Powder is all you have represented it to be, and much the cheapest and most reliable method in every particular. Yours truly,

December 27, 1869.

COL. P. TOBERMAN.

*From JOHN REITZ, Frankfort, Franklin Co., Illinois.*

*Gents:* We used the American Preserving Powder the past season; as directed, and it has given the very best satisfaction. Yours,

January 5, 1870.

JOHN REITZ.

*From LIVINGSTON & PECK, Harristown, Mason Co., Illinois.*

*Gents:* The American Preserving Powder with us has been a great success. All fruits yet heard from are keeping as good and fresh as when first put up. We sold 2 doz. packages. Yours truly,

January 7, 1870.

LIVINGSTON & PECK.

*From H. M. WOOD, M.D., Salem, Marion Co., Illinois.*

*Gents:* I take pleasure in giving you our testimony in favor of your American Preserving Powder. We used it the past season in currants, gooseberries, raspberries, cherries, peaches, tomatoes, and green peas, with perfect success in all. Our neighbors who have tasted them agree with us in saying they are the best they ever ate. Mrs. Wood says she will not do without the American Preserving Powder if it can possibly be procured. Most respectfully,

January 17, 1870.

H. M. WOOD, M.D.

*From L. E. FISH, Moline, Rock Island Co., Illinois.*

*Gents:* We used the American Preserving Powder the past season, and it has given entire satisfaction. In September we put up one three-gallon jar of tomatoes, and, to test the preserving qualities of the Powder, we merely placed a board over the jar; we used the last of them about the middle of December, and they were perfectly good. Those who cannot afford sugar or self-sealing jars will find the American Preserving Powder of great value, because it is cheap. Respectfully,

January 20, 1870.

L. E. FISH.

*From JACOB BECK, Williamsville, Sangamon Co., Illinois.*

*Gents:* I found your American Preserving Powder to be all that can be desired. We tried it with blackberries and tomatoes. We have used of them from time to time, and they are in a state of perfect preservation. We shall use no more air-tight jars. I recommend the Powder to all who wish to put up fruit.

January 20, 1870.

JACOB BECK.

*From J. VALENTINE, Grinnell, Poweshiek Co., Iowa.*

*Gents:* All the fruit we put up with the American Preserving Powder last season we find now in good condition. Truly, etc.,

January 11, 1870.

J. VALENTINE.



*From HON. JAMES RICE, Osceola, Clarke Co., Iowa.*

*Gents:* We used the Fruit Preserving Powder received from you last fall, in putting up grapes and some other late fruits, and have found it to be a perfect success. The fruit is in a perfect state of preservation. We put it up in large stoneware jars, and are using it with convenience. It is certainly an article of great merit. Yours truly,

January 6, 1870.

JAMES RICE.

*From MRS. WM. THOMAS, Council Bluff, Potawatamie Co., Io.*

*Gents:* I used your American Preserving Powder the past season to preserve peaches, plums, grapes, apples, tomatoes, and small fruits, and am happy to say they are still as fresh and sound as when first put up. Truly, etc.,

January 3, 1870.

MRS. WM. THOMAS.

*From CAPT. JAMES SLOAN, Clarinda, Page Co., Iowa.*

*Gents:* We have tried your American Preserving Powder last season, and find it is as good as recommended, and, if anything, a little better than recommended. Several of my neighbors tried part of the Powder we received, and they are all highly pleased with it. Yours truly,

December 25, 1869.

JAS. SLOAN.

*From JOHN D. KING, Blairstown, Benton Co., Iowa.*

*Gents:* We used the American Preserving Powder last season in blackberries, peaches, and tomatoes, with perfect success in the two first, but not in the last. Our tomatoes did not keep; but we do not think it any fault of the Powder, for we did not follow the directions as we should have done. Respectfully,

December 28, 1869.

JOHN D. KING.

*From ELEANOR V. ANGEL, Atalissa, Muscatine Co., Iowa.*

*Gents:* I am well pleased with the American Preserving Powder as far as I have tested it, and think it will eventually become generally adopted. Yours truly,

January 4, 1870.

ELEANOR V. ANGEL.

*From JOHN EDGERTON, Proprietor Vinewood Garden and Nursery, Coal Creek, Iowa.*

*Gents:* We procured a package of American Preserving Powder last season, and used some of it, but have not used all the fruit, yet such as we have is as good as the best air-tight fruit. Am well pleased with it; will want a lot for the coming season, as it is so much easier to take care of fruit than the old way. Very truly, thy friend,

December 18, 1869.

JOHN EDGERTON.

*From NOAH SWACKER, Glasgow, Howard Co. Mo.,*

*Gents:* I sold five packages of the American Preserving Powder the past season, and each party has testified that the Powder is just what you claim for it. Yours truly,

January 1, 1870.

NOAH SWACKER.

*From WM. H. ARNOLD, Danville, Montgomery Co., Missouri.*

*Gents:* We have tried your American Preserving Powder for fruits and jellies, and find it a perfect success. It cannot be too highly recommended;

it saves time, labor, and expense. I can recommend it to all housekeepers. Respectfully,

December 21, 1869.

WM. H. ARNOLD.

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*From EDWARD HIGBEE, Esq., Lancaster, Schuyler Co., Mo.*

*Gents:* I find the American Preserving Powder to be all that you guarantee it to be. All the fruits that I have put up with it have kept perfectly sweet and fresh. Yours truly,

December 21, 1869.

EDWARD HIGBEE.

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*From J. PENCIL, Clarence, Shelby Co., Missouri.*

*Gents:* We used two packages of the American Preserving Powder last season, and sold ten among our neighbors, and it all gave good satisfaction. My wife is highly pleased with the Powder. Respectfully,

January 27, 1870.

J. PENCIL.

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*From J. R. MOSER, Esq., Gravelton, Wayne Co., Missouri.*

*Gents:* Your American Preserving Powder has given us perfect satisfaction so far as we were able to try it the past season. Yours truly,

December 30, 1869.

J. R. MOSER.

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*From W. WILLARD & SON, Macon, Macon Co., Missouri.*

*Gents:* As far as introduced with us, the American Preserving Powder has given universal satisfaction, although we found prejudice strong at first. Our own family used the Powder with the best results, and another year we can guarantee the Powder. Very truly yours,

December 26, 1869.

W. WILLARD & SON.

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*From W. H. CRAIG, Milan, Sullivan Co., Missouri.*

*Gents:* My wife used the American Preserving Powder the past season, and finds it all you claim for it. Yes, more, for not only did it preserve the fruit without making the jars air-tight, but it preserved their flavor and color better. I think it the best preparation of the age, and would be glad to be the means of extending its sale in this part of the country. Very respectfully,

December 27, 1869.

W. H. CRAIG.

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*From HURON BURT, Williamsburg, Callaway Co., Mo.*

*Gents:* We have had perfect success in preserving fruits and vegetables with the American Preserving Powder. My mother thinks it almost indispensable in housekeeping. Yours, etc.,

February 7, 1870.

HURON BURT.

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*From MEADE WOODSON, Esq., Kansas City, Mo.*

*Gents:* We are pleased with the American Preserving Powder. Had doubts about it last fall and used only enough to try it; but from this will continue its use. Several neighbors who tried part of Powder sent me express same opinion. Respectfully,

January 30, 1870.

MEADE WOODSON.

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*From E. R. GIRD, Hudson, Bates Co., Mo.*

*Gents:* You wish to know how we like the Preserving Powder; in reply, will say we esteem it very highly, and take great pleasure in recommending it to our friends, fully believing that it will do all that is claimed for it. We tried it in several kinds of fruit, all of which saved very fine; but Mrs. Gird is lavish of her praise of its excellence in preserving sweet pickles (peaches), and

would say to all housekeepers, try the Preserving Powder, and preserve your delicacies cheaply and effectually. Very respectfully,

January 28, 1869.

E. R. GIRD.

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*From* WALTER F. SAGE, *Berlin, Hartford Co., Connecticut.*

*Gents:* We used the American Preserving Powder last season in raspberries, blackberries, currants, peaches, quinces, and grapes, and all that we have opened are just as good as when put up. The jars have all been opened a great many times, and stand in our kitchen some days at a time without showing any signs of fermentation. I am fully satisfied with the Powder. Very respectfully,

December 20, 1869.

WALTER F. SAGE.

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*From* MRS. EMMON HAWLEY, *Bethel, Fairfield Co., Connecticut.*

*Gents:* I have used your American Preserving Powder the past season, and am very much pleased with it, as are also others who have tried it in this vicinity. Respectfully,

December 21, 1869.

MRS. EMMON HAWLEY.

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*From* MRS. JOHN LUMMIS, *Chaplin, Conn.*

*Gents:* I have used the American Fruit Preserving Powder the past season in various kinds of fruits to my entire satisfaction. I place the preserved fruit in a common stone jar, with a loose-fitting cover, and use from it from time to time, as wanted, and not in one instance has it shown the least signs of fermentation. I have also used it in meat and fruit pies with good success in very hot weather. I have recommended them to my friends and neighbors as the very best method of preserving fruits. Yours respectfully,

January 2, 1869.

MRS. JOHN LUMMIS.

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*From* D. H. THOMSON, *Layville, Worcester Co., Mass.*

*Gents:* I received six packages of the American Fruit Preserving Powder last season, and distributed four packages of them among my neighbors, and it gave entire satisfaction to all. The other two packages I used myself in putting up the different kinds of fruit used in my family, and, so far as we have tried them, we are very much pleased with the result. Yours, etc.,

December 22, 1869.

D. H. THOMSON.

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*From* GEO. W. SMITH, *Pittsfield, Berkshire Co., Massachusetts.*

*Gents:* The American Preserving Powder sold last season has proved all that it was recommended, so far as I have heard from it. My wife put up some berries, etc., with it, but she has not yet opened them, but they look very fine. Very respectfully,

December 20, 1869.

GEO. W. SMITH.

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*From* E. C. HATCH, *Hatchville, Barnstable Co., Mass.*

*Gents:* I have not been able to see all to whom I sold the American Preserving Powder last season, but have seen several, and they are well pleased with it. As for myself I will recommend it, for I am perfectly satisfied with it. Respectfully,

December 27, 1869.

E. C. HATCH.

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*From* THOMAS SKINNER, *Haydenville, Hampshire Co., Mass.*

*Gents:* We used your American Preserving Powder in blackberries, grapes, and tomatoes, in large jars covered with paper only, and they are now as fresh as when first put down. I am highly pleased with the Powder, and

take pleasure in recommending it as a cheap and reliable method for preserving fruits. Very respectfully,

December 31, 1869.

THOS. SKINNER.

*From* GEO. P. THOMAS, *Danvers Centre, Essex Co., Mass.*

*Gents:* So far as I have tested the American Preserving Powder, it has proved more than equal to my expectations. The coming season I shall use more of it than I did last season, and can, with confidence, recommend it to my neighbors and friends. Yours truly,

December 23, 1869.

GEO. P. THOMAS.

*From* MRS. S. F. ARNOLD, *Pelham, Amherst P. O., Mass.*

*Gents:* I have used the American Preserving Powder the past season in preserving grapes, peaches, quinces, blackberries, huckleberries, tomatoes, and green corn, and am perfectly satisfied with the results. I placed the fruit, etc., in common stone jars, with loose-fitting corks, and in no instance have they shown the least signs of fermentation. Respectfully,

January 22, 1870.

MRS. S. F. ARNOLD.

*From* D. WING, *South Yarmouth, Barnstable Co., Mass.*

*Gents:* I have tried the American Preserving Powder quite extensively the past season, and have failed in but one instance. At the present date I find peaches, pears, blackberries, huckleberries, gooseberries, and tomatoes in good order; part of the tomatoes were exposed to the air for six weeks, and to-day are in excellent condition. The failure was in green corn. Very respectfully,

December 20, 1869.

D. WING.

*From* L. GOODWIN, *115 Federal Street, Boston, Mass.*

*Gents:* The American Preserving Powder furnished by you has given us great satisfaction in preserving blueberries, huckleberries, pears, plums, peaches, cider, and tomatoes. Very respectfully,

January 11, 1870.

L. GOODWIN.

*From* JOHN H. HOOLE, *Lowell, Mass.*

*Gents:* We have not tried your American Preserving Powder as thoroughly as we ought; but have tried it enough to satisfy us it is all that it is recommended to be. Very respectfully,

January 1, 1870.

JOHN H. HOOLE.

*From* G. W. LIVERMORE, *Northbridge Centre, Worcester Co., Mass.*

*Gents:* We tried your American Preserving Powder last season on various kinds of fruit, all of which have kept perfectly. A few days ago, we used some tomatoes which were put up in September, in glass jars with covers set in loosely, and I certainly never tasted of any that were better when taken fresh from the vine. The Powder has more than met my expectations. Respectfully yours,

January 5, 1870.

GEORGE W. LIVERMORE.

*From* M. F. CAMPBELL, *Sherborn, Mass.*

*Gents:* In reply to your request in regard to the Preserving Powders, I will say it is the best article for keeping fruit fresh and from souring that I ever saw. I have used the berries, and they are as fresh and as nice as when put in the cans; and one to-day I opened, and it was not sealed tight, and it was sweet and nice as when put in the cans. It is all that is recommended, and you may use my name, and say it is the very article. Yours respectfully,

January 9, 1869.

M. F. CAMPBELL.



*From MRS. L. KING, Springfield, Mass.*

*Gents:* I used the American Preserving Powder in putting up various kinds of fruits, and can now fully subscribe to all you claim for it. Too much, I think, cannot be said in its praise. I would rather pay double price than do without it.

February 15, 1870.

MRS. L. KING.

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*From MRS. J. C. BACON, St. Johnsbury Centre, Caledonia Co., Vt.*

*Gents:* I had good success with the American Preserving Powder in raspberries and currants; but my blackberries moulded some. Perhaps I did not use enough of the Powder. I think it a very good article, and shall wish to try it again. Respectfully,

January 8, 1870.

MRS. J. C. BACON.

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*From MRS. SAMUEL KNIGHT, Putney, Windham Co., Vermont.*

*Gents:* The American Preserving Powder reached us too late to use with anything except tomatoes. We followed the directions closely with good results in every case except one jar, which moulded; but I think it was owing to covering them while warm. We shall use the Powder largely another year, and others in this vicinity have said they should want it if our fruit kept well. Respectfully,

January 2, 1870.

MRS. SAMUEL KNIGHT.

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*From M. M. WHITNEY, Bellows Falls, Windham Co., Vermont.*

*Gents:* Your American Fruit Preserving Powder has proved a complete success. I used it in strawberries, raspberries, blueberries, and tomatoes. Respectfully,

December 18, 1869

M. M. WHITNEY.

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*From BURKE F. STARK, Manchester, Hillsborough Co., N. H.*

*Gents:* I have used your American Preserving Powder the past season in blackberry and currant jam, and in canned peaches and tomatoes, with very good results. I shall use more of it another season, and hope to dispense with air-tight jars. Yours truly,

January 10, 1870.

BURKE F. STARK.

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*From C. BRICKFORD, New Durham, N. H.*

*Gents:* I used your American Preserving Powder in raspberries, blackberries, and tomatoes with *perfect success*. Should not think of canning fruit without it.

January 11, 1870.

C. BRICKFORD.

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*From REV. R. M. SARGENT, Farmington, N. H.*

*Gents:* A package of your American Fruit Preserving Powder has given us unexpected satisfaction. My wife applied it to raspberries and strawberries, both as fruit and in jam, which is very difficult to keep, and all were preserved in perfect freshness and purity. Company at our table yesterday complimented the fruit, and were surprised when my wife told them that your Powder preserved berries so fresh. They are an important addition to household conveniences, and deserve the patronage of all who have fruits of any kind. Yours truly,

January 1, 1869.

(REV.) R. M. SARGENT.

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*From MRS. HORATIO COLONY, Keene, N. H.*

*Gents:* I used the American Fruit Preserving Powder last season with strawberries, raspberries, and currants, and have been perfectly satisfied with



the result. I chose to test the merits of the Powders on these berries, as, by the usual method of preserving, their color is very much injured. The Preserving Powder has done all that is claimed for it. The berries with which it was used have lost none of their brilliant coloring, and have kept perfectly well. Yours truly,

January 4, 1869.

MRS. HORATIO COLONY.

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*From WM. WHEELER, Portland, Maine.*

*Gents:* We are very much pleased with the American Preserving Powder, and would recommend it, fully believing that it will do all that is claimed for it. We shall want more of it the coming season. Yours truly,

December 29, 1869.

WM. WHEELER.

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*From C. F. WALKER, Bethel, Oxford Co., Maine.*

*Gents:* We used the American Preserving Powder the past season to preserve blueberries and cranberries, in common stone jars with loose-fitting covers, and to-day they are as fresh and sweet as when put up. We shall, in future, use nothing else for preserving fruit, and would cheerfully recommend all to give it a trial. Very respectfully,

January 6, 1870.

C. F. WALKER.

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*From B. F. KING, West Mt. Vernon, Kennebec Co., Maine.*

*Gents:* My wife tried your American Fruit Preserving Powder last season in currants, cherries, blueberries, raspberries, and apples, and they have kept perfectly. The fruit retains its natural color and flavor. Yours truly,

December 22, 1869.

B. F. KING.

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*From MRS. M. E. MARTIN, Milton, Sussex Co., Del.*

*Gents:* I used the American Fruit Preserving Powder the past season to preserve peaches, blackberries, and tomatoes, and so far they are in the best possible condition. There have been no signs of fermentation, while the flavor of the fruit is perfectly preserved. I can say they are in every respect equal to your recommendation. Yours truly,

January 16, 1870.

MRS. M. E. MARTIN.

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*From C. G. BOYNTON, Felton, Kent Co., Del.*

*Gents:* We used a portion of the American Preserving Powder received last summer in preserving peaches, etc., and are prepared to recommend it and fully endorse all that has been said of their preserving qualities. We have peaches now just as nice and fresh as when preserved. Yours respectfully,

December 30, 1869.

C. G. BOYNTON.

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*From P. W. CUSTEED, Seaford, Sussex Co., Del.*

*Gents:* We used the American Preserving Powder last season in pears, peaches, strawberries, and currants. The fruit was put into ordinary stone jars without any attempt to make them air-tight, and as far as I can judge they are now as good as when first put up. I can conscientiously recommend the Powder as a labor-saving and effectual preparation. Yours, etc.,

December 31, 1869.

P. W. CUSTEED.

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*From S. W. PONDER, Milton, Del.*

*Gents:* The package of American Fruit Preserving Powder that I procured of you last spring proves quite a success. I used it for strawberries, raspberries, and gooseberries. I put them up according to the directions, and they are now in a perfect state of preservation. They have been exposed to both heat and cold. I consider them a great saving of labor and sugar. The fruit

retains its natural color and flavor. There is not the least unpleasant taste from the effects of the Powder. Respectfully,

January 11, 1869.

S. W. PONDER.

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*From M. A. F. KENT, Rutland, Anne Arundel Co., Md.*

*Gents:* I was so unfortunate as to lose the directions for using the American Preserving Powder last season, and could not use it only in putting up my grapes, which I have not the least fault to find with, as they are keeping nicely. I shall recommend the Powder highly. Respectfully,

January 3, 1870.

M. A. F. KENT.

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*From CHAS. H. MARTIN, West Friendship, Howard Co., Md.*

*Gents:* We are highly pleased with the American Preserving Powder, having put up peaches, pears, and tomatoes with it with the best success, and can safely recommend it to the public as a reliable and economical mode of preserving fruit, etc. Yours truly,

January 1, 1870.

CHAS. H. MARTIN.

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*From S. H. WILSON, Upper Falls, Baltimore Co., Md.*

*Gents:* All the fruit I put up with your American Preserving Powder last season appears to be keeping well. The peaches were of excellent flavor. I will recommend your Powder to my friends. Respectfully,

December 20, 1869.

S. H. WILSON.

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*From R. L. BROCKETT, Clifton Inst., nr. Hooversville, A. A. Co., Md.*

*Gents:* We used your Fruit Preserving Powder last season in putting up tomatoes and peaches. All have kept well, and we see no difference between those put up with the Fruit Preserving Powder, which are kept in common stone jars, and those put up in air-tight cans, by the old method. We expect, therefore, to use your Fruit Preserving Powder next season in putting up our entire supply. Respectfully,

January 7, 1869.

R. L. BROCKETT.

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*From ROBERT A. PATTON, Second Creek, Greenbrier Co., W. Va.*

*Gents:* We used your American Preserving Powder the past season in putting up various kinds of fruit, according to directions. We have just opened a jar of peaches and find them *excellent* indeed—much better than any we have put up in any other way. I am well convinced your American Preserving Powder is no humbug, and will admirably serve the purpose for which it is intended. Respectfully yours,

December 25, 1869.

ROBERT A. PATTON.

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*From JOHN PRETLOW, SR., Franklin Depot, Southampton Co., Va.*

*Gents:* I used your American Preserving Powder the past season in whortleberries and peaches, which are now in a good state of preservation. I have, and can recommend the use of the Powder to others. Very respectfully,

January 1, 1870.

JOHN PRETLOW, SR.

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*From G. W. CARGILL, Winfield, Putnam Co., W. Va.*

*Gents:* My experience with your American Preserving Powder has convinced me that it is just the thing for the purpose for which it is recommended. My wife experimented with it on different fruits and vegetables, and in every case it has been a most complete success. We will not do without it hereafter if it can possibly be had. Yours truly,

January 2, 1870.

G. W. CARGILL.

*From JNO. S. COPENHAVEN, Marion, Smyth Co., Va.*

*Gents:* I gave the American Preserving Powder purchased from you last season a fair trial, and the result proved entirely satisfactory. It is fully up to all that is claimed for it. Respectfully,

December 20, 1869.

JNO. S. COPENHAVEN.

*From S. B. CLAIBORNE, New Glasgow, Amherst Co., Va.*

*Gents:* I have used the American Preserving Powder with great satisfaction in putting up peaches and tomatoes. We are now eating them daily, as fresh and nice as if just gathered. In my opinion, it is one of the greatest discoveries of this age. I would not be without the Powder for anything in reason, and would respectfully recommend to those who have never used it to try the Powder by all means. I am confident the most fastidious taste will be highly pleased with the fruit, etc. Very respectfully,

December 21, 1869.

S. B. CLAIBORNE.

*From EMANUEL HEYSER, ESQ., Madison, Morgan Co., Ga.*

*Gents:* I have used the American Preserving Powder received from you last season, as directed, in preserving peaches and blackberries, and so far I am happy to say that with us it has given entire satisfaction. We are using the fruit so preserved, and consider it equal to any we have had preserved in air-tight jars. Very respectfully,

December 24, 1869.

EMANUEL HEYSER.

*From ALEXANDER BROS., Bowling Green, Warren Co., Ky.*

*Gents:* The American Preserving Powder gave entire satisfaction so far as we have heard. We sold all we ordered, and next season we guarantee to sell a great deal larger amount of it. Yours, etc.,

December 29, 1869.

ALEXANDER BROS.

*From JOSEPH Y. MOSS, Franklinton, Granville Co., N. C.*

*Gents:* My wife used the American Preserving Powder last season, and thinks it the best thing she ever saw for saving fruit. We sold considerable among our friends, and all were perfectly delighted with it. Mrs. Martha Tucker, proprietress of the hotel at Franklinton, says you may use her name in saying that it is all that you claim for it. Also, Rev. J. P. Caraway says you may use his name in praise of the Powder being all you claim for it. Also, Mrs. P. T. Long, of Franklinton, and Mrs. John Young, of Franklinton. Respectfully,

December 31, 1869.

JOSEPH Y. MOSS.

*From MRS. J. F. PHIFER, Lincolnton, N. C.*

*Gents:* I made but little use of your Fruit Preserving Powder the last season, receiving it rather late. In putting up a lot of peaches in glass cans. I tried the Powders in but two, and at this time they are as free from fermentation as when canned, whilst all them that were put up without, fermented in a short time and were all lost. I intend to make great use of it in future, believing it to be the most certain mode of keeping fruit. Respectfully,

January 18, 1869.

MRS. J. F. PHIFER.

*From C. W. CALLENDER, Saundersville, Sumner Co., Tenn.*

*Gents:* The American Preserving Powder fully answers expectations. We put up peaches, tomatoes, and damson-plums; as far as tested, all are keeping well—very well. Shall use it largely next year. Will furnish your agent with very satisfactory and influential certificates. Only used two packages; distributed the balance. Every recipient pleased. Respectfully,

December 26, 1869.

C. W. CALLENDER.

*From MRS. FANNIE E. MATHEWS, Jonesborough, Washington Co., E. Tenn.*

*Gents:* I am much pleased with the American Preserving Powder, and should we have a fruit season would be glad to give it a fair trial. We had but little fruit last year; but I can say this much, the Powder will preserve tomatoes, peaches, apples, and keep cider perfectly sweet, without imparting any unpleasant flavor. Should I send you a bill in the spring for several dozen packages, would you make a discount in the price? Respectfully,

January 3, 1870.

MRS. FANNIE E. MATHEWS.

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*From WM. WARD, Crossville, Tenn.*

*Gents:* You request to know the result of the Preserving Powder received the past season. My wife was highly pleased with them; has some fruit on hand now intending to keep over to test them completely. I remain, etc.,

January 25, 1869.

WM. WARD.

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*From Mrs. JOHN A. KLEIN, Cedar Grove, Vicksburg, Warren Co., Miss.*

*Gents:* I have received a package of the American Fruit Preserving Powder last summer, and used it with perfect success in canning peaches. We have been using them through the winter, and find them, in appearance and flavor, equal to my best results from other methods, with much less trouble. I find they keep just as well with a simple cork as if sealed air-tight. I intend ordering a supply next spring. Respectfully,

January 8, 1870.

MRS. JOHN A. KLEIN.

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*From JAMES S. BARFIELD, Jackson, Hinds Co., Miss.*

*Gents:* I have sold the American Preserving Powder the past season, and find it has given satisfaction in every instance. Respectfully,

January 9, 1870.

JAMES S. BARFIELD.

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*From A. J. MAXWELL, Columbus, Lowndes Co., Miss.*

*Gents:* I take pleasure in saying that to the limited extent I used the American Fruit Preserving Powder, I have succeeded admirably, the fruit having the freshness and flavor of the fruit from the tree.

January 24, 1870.

A. J. MAXWELL.

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*From D. L. PHARES, M.D., Woodville, Wilkinson Co., Miss.*

*Gents:* The package of American Preserving Powder received from you last season I used in preserving tomatoes, peaches, pears, and apples. The fruits are now as fresh and perfect in flavor and appearance as if gathered from the tree or vine this morning. So perfectly satisfied was I, that the Powder would prevent fermentation that I put up a number of jars of fruit without even a stopper of any kind in order to *prove* its antiseptic powers. These fruits so preserved without stopper (nothing closing the mouth of the jar but a single thickness of writing paper). I have repeatedly exhibited to both eye and palate of visitors, who all aver the fruit is perfect and better than most of the air-tight canned fruit. No method or process can ever surpass yours for preserving fruit in perfection, while the chemicals added are *essential* to the health of a very large proportion of people and injurious to none. Very respectfully,

February 18, 1869.

D. L. PHARES, M.D.

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*From WM. B. McCLELLAN, Talladega, Talladega Co., Ala.*

*Gents:* I have tried your American Preserving Powder the past season, and believe it to be everything you represent it to be. Very respectfully,

December 26, 1869,

WM. B. McCLELLAN.



*From GREEK & HYDE, Florence, Lauderdale Co., Ala.*

*Gents:* Having full confidence in the American Preserving Powder, we purchased two dozen packages last season. Mrs. Hyde used the Powder according to directions in putting up all her fruit: apples, pears, plums, and small fruits, also tomatoes and green corn, all of which have given the best satisfaction. Believing the Powder justly entitled to all the merits you claim for it, we shall continue to use it, and cheerfully recommend it as an article of convenience and economy. Respectfully,

December 22, 1869.

GREEK & HYDE.

*From JAMES A. WRIGHT, Notasulga, Ala.*

*Gents:* My fruit was nearly all gone when I received the Powder last summer. I therefore did not put up any kind of fruit with Powders, but cling-stone peaches; they kept very nicely, retaining the flavor of fruit more than by any other process that I have tried; all who ate of the fruit pronounced it a success. Truly yours,

January 17, 1869.

JAMES A. WRIGHT.

*From B. W. HUMPHREYS, Seguin, Guadalupe Co., Texas.*

*Gents:* The dozen American Preserving Powder was received in September, just after the crop of fruit was gone. By cleaning the trees, we got a gallon or two of inferior peaches, and put them up in a stone jar as directed. We have recently used them, and found them at least equal to our canned fruit, many thought them better. Your friend,

January 7, 1870.

B. W. HUMPHREYS.

*From JOHN F. POE, Huntsville, Walker Co., Texas.*

*Gents:* I have used your celebrated American Preserving Powder the past season, and have thoroughly tested it on nearly all kinds of fruit produced here, and find that it is fully equal to all you claim for it. I have fruit on hand now which is perfectly good, and was put up with the Powder two years ago. I shall use the Powder largely the coming season. Respectfully yours,

January 10, 1870.

JOHN F. POE.

*From G. W. NEELEY, M.D., Plantersville, Grimes Co., Texas.*

*Gents:* Having used your American Preserving Powder, and being pleased with its preserving qualities, I wish to procure a good supply for my family use, and my recommendation will cause many of my neighbors to purchase if in their reach. Please give price by the dozen, etc. Respectfully,

January 12, 1870.

G. W. NEELEY, M.D.

*From MRS. SARAH J. RAMSDELL, Plantersville, Grimes Co., Texas.*

*Gents:* I have received your note and circular, and in reply would state that the Powders received from you last year were all that you say they are. I have peaches now that are as fresh and nice as they were when taken from the tree, and that we have opened jars that was several weeks before the last was eaten, and which remained open all the time, and if any difference at all the last was better than when first opened. Those put in glass jars look so tempting to the eye, that I shall always put them in glass, and keep my earthen jars for pickles, etc. I am delighted with the Powders, and the more so that some of my neighbors tried to discourage me from sending for them, saying they were a Yankee humbug. I am highly pleased with the Powders, and I cannot say enough in their praise. Yours respectfully,

January 30, 1869.

MRS. SARAH J. RAMSDELL.

*From SAM'L T. DUFFELL (Nurseryman), Yardville, Mercer Co., N. J.*

*Gents:* I am most happy to be able truthfully to say that your American



Fruit Preserving Powder is all you claim for it. My wife has tested it thoroughly, and pronounces it to be perfectly reliable and satisfactory. Her peaches retain all of their natural fruit-flavor. Strawberries, raspberries, cherries, peas, and tomatoes as nice and fresh in taste as when picked from the stem. Wishing you all success, I remain, yours, etc..

January 10, 1870.

SAM'L T. DUFFELL.

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*From I. Y. ROBBINS, Lambertville, Hunterdon Co., N. J.*

*Gents:* I sold a quantity of the American Preserving Powder last season and also used it in my family, and can highly recommend it as being excellent for preserving fruits for any length of time without destroying the flavor of the fruit, and is decidedly cheap. Respectfully,

January 10, 1870.

I. Y. ROBBINS.

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*From MRS. R. B. CARTER, Burlington, N. J.*

*Gents:* Having used the American Preserving Powder last season to put up tomatoes, I hereby testify that they have kept nicely. The jars are not air-tight.

January 11, 1870.

MRS. R. B. CARTER.

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*From MRS. JAMES E. TAYLOR, 102 Union St., Burlington, N. J.*

*Gents:* I used the American Preserving Powder last season, and the fruits, etc., kept nicely without air-tighting the jars.

January 8, 1870.

MRS. JAMES E. TAYLOR.

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*From MRS. SARAH M. HULL, Pottersville, Hunterdon Co., N. J.*

*Gents:* I can recommend the American Preserving Powder very highly. I think the fruit is better, and it is much less trouble than the air-tighting method. I put up blackberries, peaches, tomatoes, and corn. It all saved, and showed no signs of fermentation. Respectfully,

December 20, 1869.

SARAH M. HULL.

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*From GEORGE B. JOHNSON, Fairview, Burlington Co., N. J.*

*Gents:* I congratulate you that the people of this vicinity are beginning to appreciate your American Fruit Preserving Powder. I have sold none but what has given entire satisfaction. I cheerfully recommend it.

January 27, 1870.

GEORGE B. JOHNSON.

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*From MRS. ISABELLA M. JOHNSON, Fairview, Burlington Co., N. J.*

*Gents:* I have tried the American Preserving Powder, and am free to say that it is the best method I ever tried. I take pleasure in recommending it.

ISABELLA M. JOHNSON.

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*From S. HUTCHINSON, Yardville, Mercer Co., N. J.*

*Gents:* We have used the American Preserving Powder with great success. All kinds of fruits and vegetables that we put up with it are keeping finely. The green corn in which we used the Powder is now as good or better than any canned corn I have ever eaten. It is a success. Yours respectfully,

January 15, 1870.

S. HUTCHINSON.

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*From MRS. L. C. REESE, Philipsburg, N. J.*

*Gents:* I used your American Preserving Powder with good success in peaches and tomatoes.

MRS. L. C. REESE.

*From* MRS. FORTUNA SMITH, *Asbury, N. J.*

*Gents:* I put up blackberries with your American Preserving Powder last season, and never had any to keep so nice. I would recommend it to the public.

January 29, 1870.

MRS. FORTUNA SMITH.

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*From* MRS. JOHN ROUNDSABELL, *Asbury, N. J.*

*Gents:* I put up plums with the American Preserving Powder last season. We use them from large jars as wanted, and never had any to keep so nice. Am highly pleased with it.

January, 1870.

MRS. JOHN ROUNDSABELL.

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*From* MRS. J. C. WHITLOCK, *Ten Mile Run, N. J.*

*Gents:* I used the American Preserving Powder last season, and find it far superior to all other methods. The fruit retains the color and flavor of fresh fruit after several months' keeping. It is a great saving of trouble and expense. I would recommend it to the public.

February 1, 1870.

MRS. J. C. WHITLOCK.

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*From* MRS. WM. B. SHIMER, *Green's Bridge, N. J.*

*Gents:* I used the American Preserving Powder last season in putting up green corn and beans with perfect success. Respectfully,

January 29, 1870.

MRS. WM. B. SHIMER.

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*From* MRS. JOHN MILLER, *Philipsburg, N. J.*

*Gents:* I used the American Preserving Powder in putting up peaches and tomatoes, and am perfectly satisfied with it. Yours, etc.,

January 29, 1870.

MRS. JOHN MILLER.

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*From* MRS. L. A. REESE, *Philipsburg, N. J.*

*Gents:* I never had peaches so nice as those I put up with the American Preserving Powder last season. I would not do without it if I can get it.

January 29, 1870.

MRS. L. A. REESE.

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*From* MRS. ISAAC MILLER, *Philipsburg, N. J.*

*Gents:* I take pleasure in recommending the American Preserving Powder. I used it peaches, pears, blackberries, and grapes. Did not air-tight the jars, but merely tied paper over them, and the fruits are as natural as when put up. I am highly pleased with the result.

January, 1870.

MRS. ISAAC MILLER.

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*From* MRS. M. KEIM, 219 *Garden Street, Hoboken, N. J.*

*Gents:* I have used your Preserving Powder the past season, and find it far superior to all other methods—the fruit retaining the color and flavor of fresh fruit after several months keeping. It is a great saving of time and expense, and no loss by fermentation or decay. Yours truly,

January 3, 1869.

MRS. M. KEIM.

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*From* R. G. SMALL, *Bayonne, N. J.*

*Gents:* You wished me to inform you of the result of my using the Ameri-

can Fruit Preserving Powder. I think I can safely recommend it in preference to all other methods of preserving fruit. Respectfully yours,

January 11, 1869.

R. G. SMALL.

*From JULIUS WILCOX, Centerton, N. J.*

*Gents:* The package of American Preserving Powder that I purchased last season, I used, and am well satisfied with the preserving quality that it possesses. The fruit that we used it in had a *perfect natural taste*. I really think that if it could become generally known, you would have a large sale for it. I shall want more of it this season. Respectfully yours,

January 11, 1868.

JULIUS WILCOX.

*From JOHN C. FIFIES, Somers Point, N. J.*

*Gents:* My wife used the package of Preserving Powder in putting up strawberries; they have kept very nice, and retained more of their natural flavor than any other method I have ever known of. I have used it in no other fruits except tomatoes; they have kept equally well. Yours most respectfully,

January 7, 1869.

JOHN C. FIFIES.

*From MRS. L. J. FERNHEAD, 198 Bloomfield Street, Hoboken, N. J.*

*Gents:* I am happy to inform you that during the past fruit season I used your American Fruit Preserving Powder to preserve plums, peaches, etc., which, according to your directions, I stored in large stoneware jars, and did not seal air-tight, but merely tied a cloth over the top of the jars. During the past two months I have been using the fruit from the various jars as wanted, and find them in flavor and appearance equal, in fact better than my best results have been with various other methods. The fruits have never exhibited the least signs of fermentation, or of mould upon the surface, and are now in perfect condition. I esteem the Preserving Powder an article of rare and unquestionable merit, and destined to supersede all other methods for preserving fruits, etc. Yours truly,

December 18, 1868.

MRS. L. J. FERNHEAD.

*From NEW JERSEY STATE AGRICULTURAL SOCIETY, Waverley,  
September 21-25, 1869.*

Messrs. Richardson and Gorgas, of Newark, exhibited fine specimens of fruit preserved by the process of Messrs. WORRALL & Co. This is comparatively a new method, and the great care necessary in canning fruits to secure them against loss has caused all new processes to be looked upon with suspicion. The committee, however, would say, in justice to the inventor, that all their doubts have been removed, and the trial of a year has proved that the method used by Messrs. WORRALL & Co. stands superior to all others. No sealing or soldering is required; ordinary jars, cans, or other vessels with loose covers can be used, and fruits added as frequently as may be desired, by a few minutes' attention. A proper appreciation of this process would save large quantities of valuable fruits that are now permitted to be wasted or used for the most ordinary purposes. The committee most heartily recommend a first premium for this simple yet perfect invention.

*From A. J. HICKERSON, Taylorsville, Plumas Co., California.*

*Gents:* I, with several of my neighbors, have tried your American Preserving Powder the past season, and find it equal to what you recommend as far as we have tried it. Respectfully,

January 31, 1870.

A. J. HICKERSON.

## REFERENCES:

DANIEL WHITNEY, Keith Hill, Grafton, Mass.  
 SAMUEL E. ADAMS, Monticello, Minn.  
 W. P. BLAIR, Leon, Decatur County, Iowa.  
 P. REED, Iuka, Miss.  
 JOHN P. WITMAN, Halifax, Dauphin County, Pa.  
 MRS. E. NEWCOMB, Amherst, Nova Scotia.  
 E. COFFIN, South Bend, Minn.  
 MRS. ELLEN KEATON, Roxbury, Delaware County, N. Y.  
 J. L. FULKERSON, Salem, N. C.  
 T. J. R. KEENAN, Brook Haven, Miss.  
 S. W. DOUGLAS, Freedom, Beaver County, Pa.  
 A. H. ADAMS, Warren, Trumbull County, Ohio.  
 THOMAS R. LAW, West Middletown, Washington County, Pa.  
 MRS. A. B. COOK, Hancock, Delaware County, N. Y.  
 MRS. N. W. WHITMARSH, 53d Street, near Wyalusing, W. Philadelphia, Pa.  
 J. W. BOSTON, Glasgow Junction, Ky.  
 C. P. HASKELL, Geneva, Ohio.  
 J. J. JOHNSON, Canton, N. Y.  
 E. A. PARKER, 61 Asylum Street, Hartford, Conn.  
 RICHARD H. DAY, Box 181, Baton Rouge, La.  
 J. D. MCGINNIS, M.D., Hartford, Lyon County, Kansas.  
 WM. M. JONES, Crescent Valley Ranch, Granite Vale, Park Co., Colorado.  
 MRS. MILDRED BRITTON, Arkadelphia, Arkansas.  
 J. F. GRIMES, Minneapolis, Minn.



This list of testimonials we could prolong to thousands, but will close with regrets that we cannot herein avail ourselves of all the endorsements of the kind and earnest friends who have so kindly offered us the influence of their names for the introduction of the Preserving Powder.

Earnestly thanking them all for their favors, and the reader for his attention, we will hope to continue our efforts to further cheapen and simplify the preservation of fruits, etc., and remain, their obedient servants,

L. P. WORRALL & CO.,

Proprietors,

*153 Chambers Street, N. Y.*













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